

BEET



BATCH DETAILS:

Batch Number: 6th

Release Date: 05/28/2021

Case Production: 25

SPECS:

ABV: 12.0 %

Residual Sugar: 5.0 %

pH: 3.31

Free SO₂: 40 ppm

PRICING & PACKAGING:

- 500 mL -

Retail: \$15

Wholesale: \$11.25

SERVING SUGGESTIONS:

Best served chilled. Pair with salads, cheese plates, and burgers!

WINEMAKING NOTES:

One of our more unique offerings, this wine is made from 100% fermented seasonal red beets grown right here in our gardens. True in flavor and full of all the earthy notes one would expect, this wine also provides a surprising finish of sweet bubble gum. Beautifully and vibrantly fuchsia in color, this wine is great to sip all on its own or even blended 50/50 with your favorite wheat beer – crazy, we know!



Z Wine Labs is a line of experimental wines produced here at Zorvino Vineyards. 25 to 30 different creative and exciting flavors are released in small batches throughout the year, intended to push the boundaries of winemaking and challenge the expectations of our customers. There's something for everyone at Zorvino!