

BATCH DETAILS:

Batch Number: 2nd

Release Date: 07/27/2023

Case Production: 50

SPECS:

ABV: 12 %

Residual Sugar: 4.0 %

pH: 3.19

Free SO₂: 40 ppm

PRICING & PACKAGING:

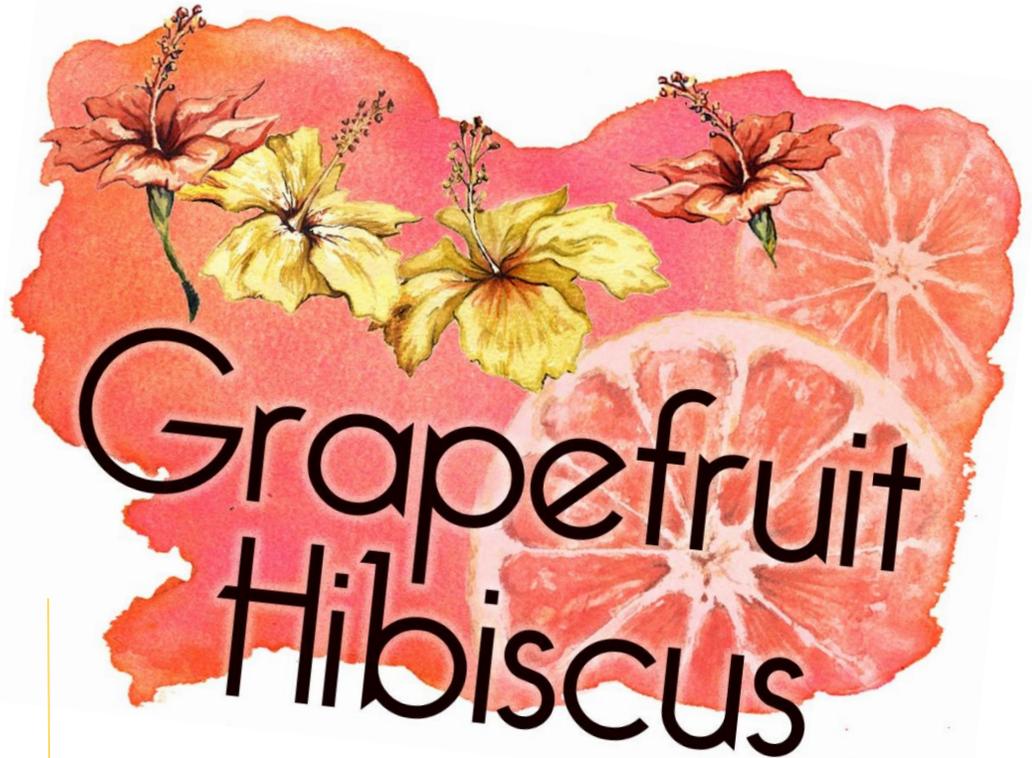
- 500 mL -

Retail: \$15

Wholesale: \$11.25

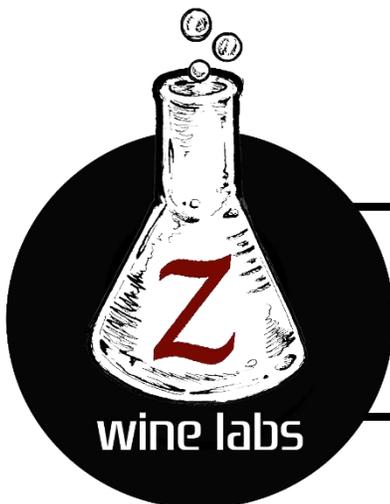
SERVING SUGGESTIONS:

Best served chilled. Perfectly refreshing when mixed with a splash of tequila and club soda!



WINEMAKING NOTES:

100% fruit based, this summertime Z Labs wine is back and better than ever! Pink grapefruit was fermented, racked, and filtered before being aged with all-natural hibiscus extract and honey from Chisholm Farm in Hampstead, NH. This semi-sweet wine is fragrant and balanced with notes of rich honey complimenting the tart grapefruit, leaving you with a crisp and refreshing wine!



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!