

BATCH DETAILS:

Batch Number: 1st
Release Date: 08/25/2022
Case Production: 50

SPECS:

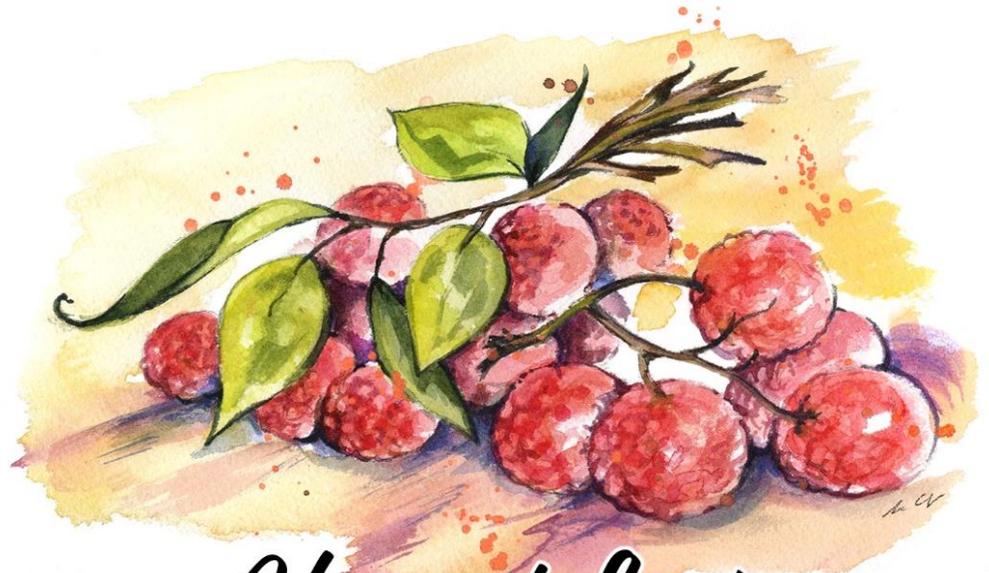
ABV: 12.0 %
Residual Sugar: 5.0 %
pH: 3.03
Free SO₂: 40 ppm

PRICING & PACKAGING:

- 500 mL -
Retail: \$15
Wholesale: \$11.25

SERVING SUGGESTIONS:

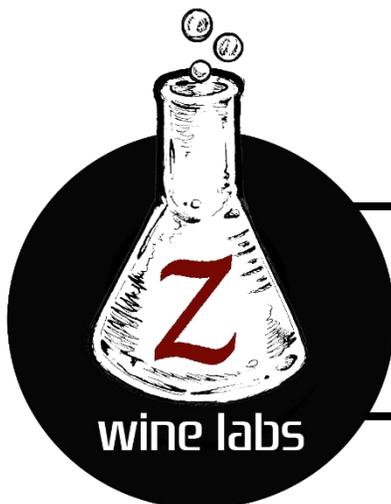
Best served chilled. Great to sip all on its own or add a splash of soda water for something extra refreshing!



Hopped Lychee

WINEMAKING NOTES:

A summertime wine made from the tropical lychee fruit, has been wet hopped with our estate grown Centennial hops. Seven pounds of freshly harvested hops were steeped in this 100% fruit wine for roughly one week prior to bottling. Sweet notes of pear and rose from the lychee are complimented by the more acidic piney and citrusy notes of the hops.



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!