BATCH DETAILS:

Batch Number: 1st Release Date: 04/20/2023 Case Production: 70

SPECS:

ABV: 12.0% Residual Sugar: 3.0% pH: 2.99 Free SO₂: 40 ppm

PRICING & PACKAGING:

- 500 mL -

Retail: \$15

Wholesale: \$11.25

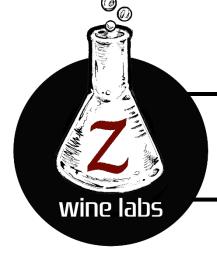
SERVING SUGGESTIONS:

Serving this wine chilled helps to accentuate the lime and keeps things ultra refreshing!



WINEMAKING NOTES:

Inspired by the classic rum cocktail, this latest Z Labs creation is perfectly light and refreshing! The base for this wine, a key lime and white wine blend, was aged with mint for two months after the initial stages of filtration. The acid from the lime and the freshness of the mint are balanced by the wine's moderate level of residual sugar, ensuring a wine that makes for easy drinking and stays true to its namesake!



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!