

Red Sangria

BATCH DETAILS:

Batch Number: 1st

Release Date: 02/16/2023

Case Production: 80

SPECS:

ABV: 12.0 %

Residual Sugar: 2.0 %

pH: 3.40

Free SO₂: 40 ppm

PRICING & PACKAGING:

- 500 mL -

Retail: \$15

Wholesale: \$11.25

SERVING SUGGESTIONS:

Best served chilled. Don't be afraid to add some fresh fruit to brighten things up!



WINEMAKING NOTES:

The base for this new red sangria inspired Z Labs is a 50/50 blend of South African Shiraz (Syrah) and Italian Amarone. Aged for two months with orange, cherry, strawberry, and apple, we created a delicious and fruity blend that's elevated by the fuller body provided by the red wine. Moderate levels of residual sugar keep this wine off-dry, balanced, and approachable. We saved you the extra work – skip the fuss, uncork a bottle, and enjoy!



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!