

BATCH DETAILS:

Batch Number: 1st

Release Date: 02/22/2024

Case Production: 50

SPECS:

ABV: 12.0 %

Residual Sugar: 5.0 %

pH: 2.87

Free SO₂: 40 ppm

PRICING & PACKAGING:

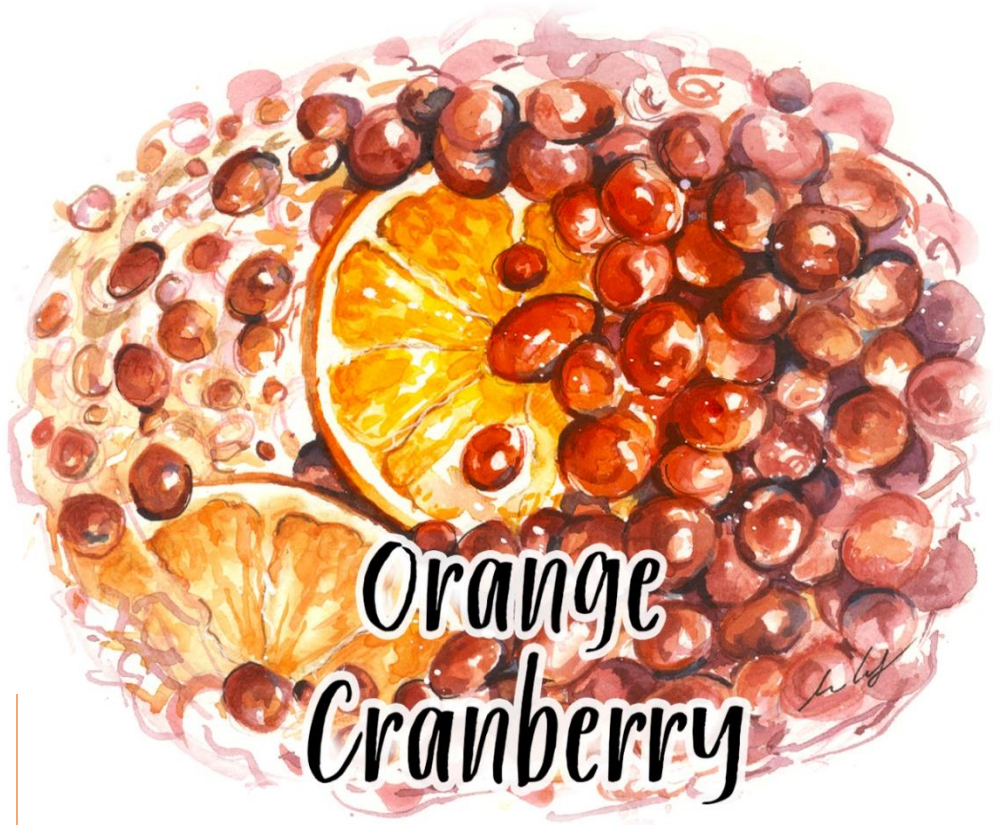
- 500 mL -

Retail: \$15

Wholesale: \$11.25

SERVING SUGGESTIONS:

Best served chilled. Great to sip all on its own or used as a cocktail mixer with either vodka or tequila!



WINEMAKING NOTES:

400 lbs. of local cranberries, sourced from Willows Cranberries of Wareham, MA and 30 lbs. of fresh oranges were co-fermented for a little over one week before being infused with just a hint of ginger. This wine is incredibly aromatic, zippy, and refreshing! Moderate levels of residual sugar help to tame the natural tartness of the cranberries while the citrus notes keep this wine bright and balanced!



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!