

BATCH DETAILS:

Batch Number: 2nd

Release Date: 05/23/2024

Case Production: 65

SPECS:

ABV: 12.0 %

Residual Sugar: 5.0 %

pH: 3.46

Free SO₂: 40 ppm

PRICING & PACKAGING:

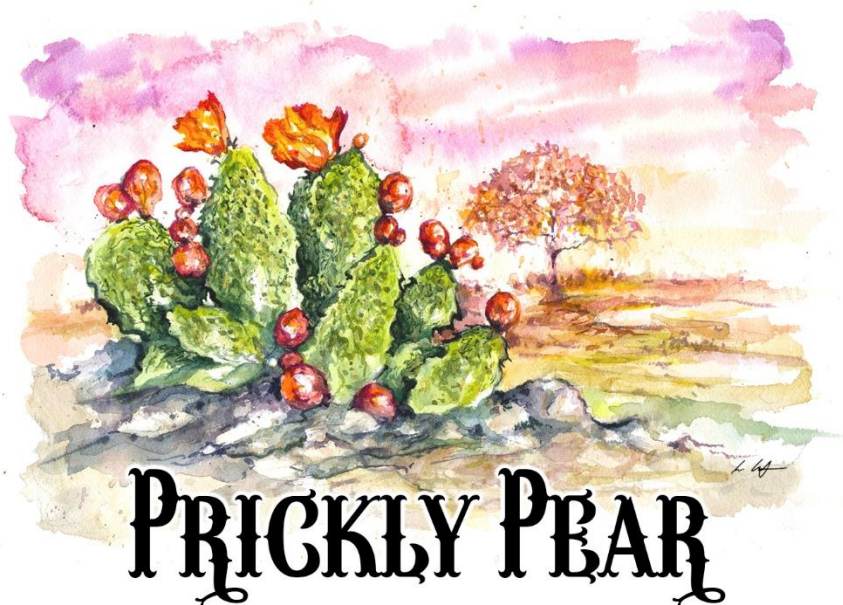
- 500 mL -

Retail: \$15

Wholesale: \$11.25

SERVING SUGGESTIONS:

Best served chilled. Great to sip all on its own or used as a mixer!



WINEMAKING NOTES:

Made 100% from the fruit of the Opuntia cactus, Prickly Pear returns to the Z Labs lineup this year. Crisp notes of watermelon and subtle aromas of strawberry are present on the nose, yet this wine has only subtle fruit flavors on the palate that are overpowered by refreshing floral notes. This delicate wine leaves you with a sweet, candy-like finish. Try mixing this wine with tequila and a small splash of lime juice for the ultimate southwestern inspired cocktail!



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!