

# Caramel Apple

## BATCH DETAILS:

Batch Number: 4<sup>th</sup>

Release Date: 08/29/2024

Case Production: 70

## SPECS:

ABV: 12.0 %

Residual Sugar: 5.0 %

pH: 3.30

Free SO<sub>2</sub>: 40 ppm

## PRICING & PACKAGING:

- 500 mL -

Retail: \$15

Wholesale: \$11.25

## SERVING SUGGESTIONS:

Best served chilled. Try pairing this wine with a seasonal cheese board for a unique sweet and savory balance



## WINEMAKING NOTES:

After its popular debut in the Autumn of 2021, Caramel Apple is back yet again! One of several of our Fall inspired Z Labs releases, this 100% apple wine was aged for one month with all-natural caramel. The tart and crisp flavors of apple compliment the sweet, buttery, and rich caramel notes of this wine. A classic town fair treat without the sticky fingers!



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!