HOPPED

BATCH DETAILS:

Batch Number: 1st

Release Date: 09/21/2023

Case Production: 55

SPECS:

ABV: 12.0 %

Residual Sugar: 3.0 %

pH: 3.10

Free SO₂: 44 ppm

PRICING & PACKAGING:

- 500 mL -

Retail: \$15

Wholesale: \$15.25

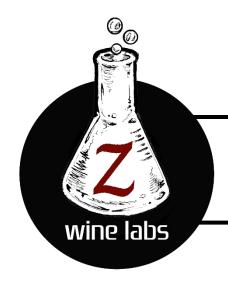
SERVING SUGGESTIONS:

Best served chilled. This wine can make a great substitute for Sprite® soda in sangria recipes!



WINEMAKING NOTES:

Meet the latest addition to our annual hopped Z Labs wine collection! The base for this wine, a key lime and white wine blend, was further infused with lemon and lime to give it a truly citrus-centric profile. The wine was then wet hopped with over 10 lbs of our estate grown Centennial hops for roughly one week, accentuating the aromatics, and providing greater depth to this crisp and refreshing wine!



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!