

White Sangria

BATCH DETAILS:

Batch Number: 2nd

Release Date: 03/21/2024

Case Production: 75

SPECS:

ABV: 12.0 %

Residual Sugar: 2.0 %

pH: 3.12

Free SO₂: 40 ppm

PRICING & PACKAGING:

- 500 mL -

Retail: \$15

Wholesale: \$11.25

SERVING SUGGESTIONS:

Best served chilled. If you prefer your sangria sweet, try mixing it with our Niagara!



WINEMAKING NOTES:

The base for this new white sangria inspired Z Labs is a blend of both Californian and Chilean Pinot Grigio.

This latest release was aged for two months with orange, lime, peach, apricot, and strawberry creating a balanced and fruity wine. Invigorating aromatics of citrus & stone fruit are accompanied by moderate levels of residual sugar that keep this wine off-dry, crisp, and refreshing!



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!