



Lobster Reef Zero

TASTING NOTE:

The nose has fresh tropical and citrus fruits with hints of herbal greens. The palate is light bodied, with crisp green tropical and citrus fruits. A zesty acidity gives the wine a salivating finish.

WINEMAKING:

Our vacuum distillation gently removes alcohol at lower temperatures, preserving the wine's integrity. By separating and reintegrating natural aromas, we enhance freshness while maintaining the original character.



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