

DILEMA



Vintage: 2020

Variety: White blend.

Vineyard location: Eastern productive zone, Mendoza, Argentina.

Vineyard age: 20 years.

Vineyard training: Pergola.

Winemaking: Manual harvest, destemming, light pressing, racking, and alcoholic fermentation. Interruption of the fermentation with cold shock and centrifugation. Stabilization and filtration. Finally, bottling.

ALCOHOL 10 % v/v	RESIDUAL SUGAR 53 g/l	ACIDITY 6.5 g/l
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TASTING NOTES:

Dilema Blanco Dulce Natural (Natural Sweet White) is a fresh and delicate wine, with a pale yellow color tinted by bright green hues. Its expressive notes of tropical fruits, citrus and white flowers lead to a creamy mouthfeel with balanced acidity. Perfect to pair with cheeses and nuts, seafood and desserts. The ideal aperitif to enjoy sunny days.

SERVING TEMPERATURE:

Between 4° - 6°C (39° - 43°F).

