

DILEMA



Vintage: 2020

Variety: Blend of red grapes.

Vineyard location: Eastern productive zone, Mendoza, Argentina.

Vineyard age: 20 years.

Vineyard training: Pergola.

Winemaking: Charmat method. This sparkling wine is unique in that it undergoes just one fermentation, in autoclaves, and using only the natural sugar of the grape.

ALCOHOL 8.5 %v/v	RESIDUAL SUGAR 65g/l	ACIDITY 6.5 g/l
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TASTING NOTES:

Dilema Natural Sweet Sparkling Rosé is produced by the Charmat method and is characterized by its delicately sweet and refreshing nature. Its bubbles are soft and persistent. On the nose it presents floral and fruity aromas reminiscent of the typical Malbec nose. All of these particularities make it a versatile wine that stands out for its balanced acidity and harmony in the mouth. It pairs perfectly with seafood dishes and creamy desserts.

SERVING TEMPERATURE:

Between 7° - 10°C (45° - 50°F)

