

DILEMA



Vintage: 2020

Variety: Torrontés and Chardonnay.

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 5.5 g/l
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TASTING NOTES:

Dilema Natural Sweet Sparkling White is produced by the Charmat method. It is a fresh wine with soft and delicate bubbles. A sharp green color with bright golden hues. Expressive notes of tropical fruit and citrus make it a refreshing wine, delicately sweet and with balanced acidity. It is ideal to pair with soft cheeses, spicy dishes and desserts.

SERVING TEMPERATURE:

Between 4° - 6°C (39° - 43°F)

