

DILEMA



Vintage: 2020

Variety: Blend of red grapes.

Vineyard location: Eastern productive zone, Mendoza, Argentina.

Vineyard age: 20 years.

Vineyard training: Mixed: Pergola and Vertical Shoot Positioned (VSP) Trellis.

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
54 g/l

ACIDITY
6.5 g/l

TASTING NOTES:

Dilema Rosé Dulce Natural (Natural Sweet Rosé) is a fresh and elegant wine, with a pale pink color tinted by copper reflections. It stands out for its enticing aromas of red fruits such as strawberry and raspberry. In the mouth it is balanced, with a refreshing acidity. The perfect wine to pair with paella, simple pastas, salads, grilled fish and cheeses such as brie and camembert. Its versatile structure allows it to be enjoyed with food or on its own as an aperitif.

SERVING TEMPERATURE:

Between 7° - 10°C (45° - 50°F).

