

DILEMA

Nohaytal



Approachable wines, ready to enjoy with any meal and at any moment.

Varietal: White grapes blend.

Vineyard location: East zone, department of Maipú, Mendoza, Argentina.

Winemaking: Manual harvest, destemming, soft pressing, clarification and alcoholic fermentation. Interruption of fermentation with cold and centrifugation. Stabilisation and filtration. Finally bottling.

TASTING NOTES:

Dilema Blanco Dulce Natural is a fresh and delicate wine, pale yellow in colour with greenish glints. Its expressive notes of tropical fruits, citrus and white flowers make it an unctuous wine with balanced acidity, perfect with nuts and cheeses, seafood and desserts. An ideal aperitif to enjoy on sunny afternoons.

SERVING TEMPERATURE:

Between 4° and 6°.



dilema_wines

