

DILEMA

Nohaytal



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

Varietal: Red blend.

Vineyard location: East productive area, Mendoza, Argentina.

Winemaking: Charmat. This sparkling wine has the particularity of having only one fermentation, which is carried out in autoclaves, and is fermented only with natural grape sugar.

TASTING NOTES:

Dilema Rosé Dulce Natural sparkling wine is made using the charmat method, and is characterised by being a delicately sweet and refreshing wine. Its bubbles are fine and persistent. On the nose it offers floral and fruity aromas reminiscent of the typical aromas of Malbec. All these particularities make it a wine of agile structure that stands out for its harmony and balanced acidity, which perfectly accompanies creamy desserts and seafood dishes.

SERVING TEMPERATURE:

Between 7° and 10°.



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