

DILEMA *No hay tal*



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

Varietal: Torrontes and Chardonnay.

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 Sparkling White Sweet Natural was produced using the charmat method. It is a fresh wine with fine and delicate bubbles. It has a steely green colour with golden glints. It offers expressive notes of tropical fruit and citrus that makes it a refreshing wine, with balanced acidity and delicately sweet. Ideal with mild cheeses, spicy dishes and desserts.

SERVING TEMPERATURE:

Between 4° and 6°.



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