

DILEMA

No hay tal



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

Varietal: Red blend.

Vineyard location: East productive area, Mendoza, Argentina.

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

TASTING NOTES:

Dilema Rosé Dulce Natural is an elegant and fresh wine, pale pink in colour with coppery reflections. It stands out for its attractive aromas of red fruits such as strawberries and raspberries. In the mouth it is harmonious and has a refreshing acidity, qualities that makes it a perfect wine to serve with dishes such as paella, simple pastas, salads, grilled fish and cheeses such as brie and camembert. Its agile structure makes it an easy aperitif to drink on its own or with food.

SERVING TEMPERATURE:

Between 7° and 10°.



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