



NOUVELLERE

DULCE NATURAL



ELABORATION:

VARIETAL COMPOSITION: 100% Torrontés.

ORIGIN: Grapes grown in Tupungato, Mendoza, Argentina.

METHOD: Traditional or Champenoise.

TYPE OF SPARKLING WINE: : Doux with 50 g/l of sugar.

AGEING ON LEES: 12 months.

SERVING TEMPERATURE: 5 to 7 °C.

TASTING NOTES:

Clear and transparent. Pale-yellow color with greenish hues. Fine perlage and a persistent foam crown.

Intense and fresh fruit aromas with floral hints.

On the palate, it is harmonious and fresh with the perfect balance between sugar and acidity.

FOOD PAIRING:

It is a versatile sparkling wine. It can be included in cocktails, paired with diverse desserts and even used to highlight spicy flavors in dishes with curry or enchiladas.