

venus

la Universal s.l.

Dido Rosat 2017

A wine made with different types of *Garnatxa* (Grey, Red and White) to add volume and density but also with *Macabeu* and *Sirà* to give acidity and decrease the feeling of alcohol.

Some words about Winemaking and Ageing

After pressing all the varietals at the same time, the grape most was fermented in more than ten years old barrels. The fermentation process was long and lasted 6 months. This process was then followed by 15/16 months of ageing in a big *foudre* of 4000l of more than 50 years old and a clay jar of 3000l.

A pale and aged rosé following the tendency of the great rosés of the world. A Mediterranean, from the South, well-structured and ageing potential wine.

Composition

Garnatxa negra 55%

Macabeu 20%

Carinyena 10%

Garnatxa blanca 10%

Garnatxa gris 5%

