

venus

la Universal s.l.

Dido Blanc

This wine is the result of a desire, intuition True to the history of recovering part of our history, our tradition, we wanted to make a white wine Mediterranean local varieties: Garnacha Blanca, Macabeo and Cartoixà ... Voluptuousness, elegance and uprightness. Too big. The wine evokes aromas of autumn, ripe fruit, nuts, seeds lovely creamy texture and long finish Prepare to be seduced!.

Plots and soil

White Dido is a journey through the Montsant. Grenache comes from three different plots in the area of Marça and Falset. The first plot is a 70-year old vineyard, located in the earlier and warmest area from the Montsant DO. The second one, 25 years old aged, with Grenache and Macabeu, located in Coll de Falset, a more vigorous and fresher area and it allowed us to compensate warmth and density from the first plot grapes with a good acidity, low pH and spicy aromas. The other two Macabeo plots, aged more than 70 years old, are located in colder areas in the border of the DOQ Priorat and they are more lately, providing us structure and aging potential. All of them are growing on a calcareous white soil.

Some notes about Winemaking and Ageing

15% of the grapes are macerated with skin during 3/5 days with open barrels to make the leaven (pie de cuba) to get native yeast, another 20% is macerated with skin during 24h and the rest goes straight to the press.

30% is aged in a 3000l Amphora (Clay) and the 70% in a different volume barrels from 300l to 4000l during 8/9 months.

Vital composition

50% Macabeu
40% White Grenache
10% Cartoixà (Xarel·lo)



organic wines