

venus

la Universal s.l.

Dido La Solució Rosa 2022

A wine made with different types of *Garnatxa* (Grey, Red and White) to add volume and density but also with *Macabeu* and *Carinyena* to provide acidity and *Ull de Llebre* balance 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 7/8 months of ageing in the same barrels. Then it goes to a big old *foudres* and a 30% into a big clay pot, for 10 more months.

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 50%

Macabeu 20%

Ull de Llebre 15%

Carinyena 10%

Garnatxa blanca 2,5%

Garnatxa gris 2,5%

