

## Dido Blanc 2020

This wine is the result of a desire, an intuition .... True to the history of recuperating part of our history, our tradition... we wanted to make a white Mediterranean local varieties wine:

*Garnatxa Blanca, Macabeu and Cartoixà* ... Voluptuousness, elegance, and uprightness. Big words.

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. *Garnatxa* comes from three different plots located in 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 *Garnatxa* and *Macabeu*, located in Coll de Falset, a more vigorous and fresher area, to compensate warmth and density from the first plot grapes with a good acidity, low pH and spicy aromas. The other two *Macabeu* plots, aged more than 70 years old. They are located in colder areas in the border of the DOQ Priorat and they are more lately, providing us structure and ageing potential. All of them are growing on a calcareous white soil.

### Some notes about winemaking and ageing

A small part of the grapes is macerated with skin during 3/5 days in open containers to make the starter (*pie de cuba*) to get native yeast. Another 20% is macerated with skin during 24h to 15 days depending on the varietal and the extraction we want to reach. The rest goes straight to the press.

It is aged for about 14 months initially in barrels of different volumes and in *foudres* (5000 and 2500 l) with fermentation lees. In recent months, it has been refined into cement.

### Composition

*Macabeu* 50%

*Garnatxa blanca*

*Cartoixà (Xarel·lo)* 10%



organic wines