Venus

Venus "La Universal", vineyard

"La Universal" is a 4-hectare property located in the township of Falset (D.O. Montsant). The soil is granite ("sauló"): acid and quite poor in organic matter. Because our vineyard is still quite young, we buy Carinena from five vine growers in the same area:

Five vineyards of old Carinena, aged between 50 and 80 years (soil types: 1 sauló, 2 licorella, and 2 lime-clay)

One 9-year-old vineyard of Syrah (soil type: "sauló")

Both our vineyards and those of the vine growers who participate in this project are organically worked. Fermentation is done with unselected yeasts so as to contribute to the aromatic and structural variety of the wine and respect the expression of the terroir.

Wine-making process

The grapes are separated according to varieties and origin, the stems are removed and the grapes crushed and processed separately. Syrah ferments at temperatures between 26 and 29 °C, with slight cap immersions during fermentation and maceration, which take between 28 and 33 days. Carinena is kept in 500-litre open barrels so it can be separated according to origin and it undergoes cap immersions for 30 to 35 days at a temperature of 24-28°C.

The wine is then pressed and put into new French oak barrels (225 - 300 litres), where it is kept for 18 - 21 months. It is racked in May.

Variety composition

50% Syrah, 50% Carinena

Year 2004. Production: 24.000 bottles. Wine Bottling: July 2006.

For us, Venus is the result of our search for beauty. It is an attempt to interpret feminity through a bottle of wine: mystery and seduction, discourse and voluptuousness.