venus
la Universal s.l.

Venus 2018

Venus is the yearly result of our search for beauty. An attempt to understand the femininity, the land, through a bottle of wine: *Carinyena* and *Garnatxa*. Mystery and seduction, speech and wealth, peace, patience, balance and passion.
A juicy wine, mostly created to be paired with food, especially the Mediterranean traditional cuisine.

Plots and soil

We work with 4 parcels of *Garnatxa* and *Carinyena* old vines located between Pinyana and Crossos. A vineyard located in the ridge with both North and South sides clay-calcareous soil, deep and wet to allow slow and long ripening.

Some words about winemaking and ageing

Grapes are harvested by plots. They are selected and processed separately, but finally we try to do the fermentation all together if the vintage allow us. Grapes are processed as whole berries and some stems from *Garnatxa*. Fermentation starts with wild native yeast. We apply slightly *pigeage* during fermentation and maceration, that takes around 21 and 28 days in wood tanks. Venus is aged in a 4500l wood vat for 6 months and 12 more months in 2500l *foudres*.

Composition

Garnatxa 60%
Carinyena 40%

organic wines