

## Orbita Venus Macabeu Trepat 2023

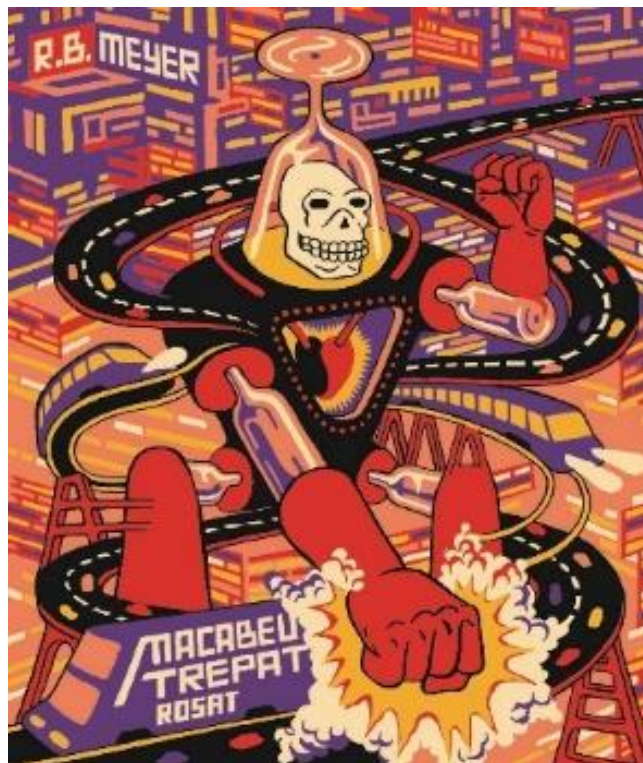
A couple of years after starting the Trepat project in Conca de Barberà, we began collaborating with Jordi and Sònia from Carlania. We added Macabeo to the initial Trepat. And so, we worked on two Trepat estates and one Macabeo. And we expanded the Orbita Venus family of wines, with a rosé and a white.

Inspired by Willy Pérez and Ramiro Ibáñez, and their project in Sanlúcar, in the Jerez region, we will use biological aging (*velo en flor*) to produce the wines and, thus, we will strive to give depth and complexity to the new rosé and white wines (thanks to the Macabeo, which gives us a higher alcohol content and allows us to do this type of work).

*Varietals:* 50% Trepat and 50% Macabeo

*Origen:* 2 estates in Conca de Barberà, Tarragona.

*Winemaking process:* Pressed directly and aged in old 500l barrels for 8 months. After 8 months, we open those barrels, and it begins the biological aging (*velo en flor*) for a further 8/9 months.



*Orbita Venus is risk, is fun, is learning.*