

Partida Creus, Catalunya MUZ (NV)

Producer	Partida Creus
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Vinya
Category	Wine - Fortified - Vermouth
Grape variety	Vermentino
Region	Catalonia, Spain
Appellation	Catalunya
Vintage	NV

Sizes

1 L x 12 — 18-0045-NV



Distributor's notes

Vermouth 100% natural, made from certified organic grapes. Massimo uses the following formula as base: 1 red barrel, 1 young red and 1 oxidized white. Varieties often change, Massimo elaborates by tasting what he has in the current aging to maintain a regular style. Subsequently it macerates in a neutral alcohol, for 2 moons, with a mixture of herbs from a herbalist friend in Torino. The origin of the recipe comes from the herbalist's great-grandfather, Mr. Carpano, who created the blend back in 1870. After the maceration, the liquor blended with the base wine is mixed in, along with some additional parts of sugar. A delicious sipping Vermouth to have over the rocks with (or without) a splash of soda water. Balanced in bitter-sweetness that makes a great compliment to cocktails as well.

About the producer

The name Partida Creus is a reference to the crosses used for separating holdings back in the day. Massimo Marchiori and Antonella Geronzi are an Italian couple from Piedmont. Both of them architects who initially moved to Barcelona for that reason. Around the year 2000, they moved out to the country in search of a "slower" lifestyle. They settled in the Massís de Bonastre (Baix Penedés) characterized by its clay and limestone soils. There they started farming all kinds of local foodstuffs but had trouble finding wines made in the same style so they started making their own, recovering old vines of local grape varieties.

In most cases, these vineyards were close to abandoned. Whenever they find a new vineyard, they'll go to the nearby town, find out who the owner is and approach them to buy or at least farm the vineyard, organically. People think they're crazy for doing this as they are very old, low yielding vineyards and in most cases, obsolete grape varieties. Some have been disqualified from D.O. for lack of color, as was the case with Sumoll, others were never even accepted. Now they're known as the crazy Italians making incredible natural wines with the grapes that all of the locals had written off in exchange for the more "international" varieties.
