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Partida Creus, Catalunya SP Sub Par (2019)

Producer	Partida Creus
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Region	Catalonia, Spain
Appellation	Catalunya
Vintage	2019

Sizes

750 mL × 12 — 17-0169-19



Distributor's notes

70-year old vines of Subirat Parent, a grape related to Malvasia that thrives in the Massís del Garraf, grown organically on calcareous clay soils. Harvest is done by hand, grapes are pressed whole cluster with stems, racked and spontaneous fermentation begins in stainless steel with indigenous yeasts. Further aging continues for 3 months in stainless steel sur lie before being bottled unfined, unfiltered and with zero SO₂. A still white wine (not sparkling) that is delicately aromatic, crisp, and very low in ABV from the Mediterranean coast. Annual production is 2,000 Liters.

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 Gerona 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.
