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## Partida Creus, VY Blanco (2018)

Producer	Partida Creus
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Vinya
Category	Wine - Still - White
Region	Spain
Vintage	2018

### Sizes

750 mL x 12 — 17-0750-18



### Distributor's notes

Vinyater is actually the grape varietal. We said Macabeo on SevenFifty because Vinyater was not an option and Macabeo is the closest thing, although they are completely different grapes. Vinyater is a smaller grain and the bunches are looser. It is a native grape varietal of the Penedés and close to extinction as it was never accepted into the official DO. Partida Creus has recovered some of the few remaining vineyards which they stumbled upon randomly as they were driving through the countryside in the Massís de Bonastre, where they live and make wines. For this wine, they own two small vineyards, one is 67 years old and the other 70. As far as vinification, it is destemmed, pressed, fermented in stainless steel, and aged for about 6 months. Unfiltered, unfined, no sulfur, no acidifying. As natural as it gets. Common denominator in all of their wines is low alcohol and cutting acidity. Real quaffable stuff! Annual production is 2,600 Liters.

### About the product

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About them, they are an Italian couple from Piedmont living in the Baix Penedés, recovering old vines of native grape varietals. In most cases, the vineyards are 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. People think they're crazy for doing this as they are very old, low yielding vineyards and in most cases, obsolete grape varietals. Now they're known as the crazy Italians making incredible natural wines with grapes nobody else wanted.

### 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 Geroni 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.

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