

Partida Creus, Catalunya Garrut GT (2020)

Producer	Partida Creus
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape variety	Garrut
Region	Catalonia, Spain
Appellation	Catalunya
Vintage	2020

Sizes

750 mL × 12 — SDIV22-0126-20



Distributor's notes

100% Garrut (Monastrell) from the Baix Penedès grown organically on Calcareous Clay from vines planted in the 1990s. Hand harvested, 100% de-stemmed, 3-day maceration with pigeage every 3 hours, alcoholic fermentation with indigenous yeasts in stainless steel tanks. 4 months in stainless steel tanks on its fine lees, plus 20 months in oak barrels. Bottled unfiltered, unfiltered, and always zero SO2. This vintage has a beautiful earthy quality that is balanced by bright red fruit. One of our favs!

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.
