

Partida Creus, Massis De Bonastre SK (2020)

Producer	Partida Creus
Distributor	Zev Rovine Selections
Category	Wine - Still - White
Region	Catalonia, Spain
Vintage	2020

Sizes

750 mL × 12 — 19-0556-20



Distributor's notes

A still wine from organically grown Moscatel on calcareous clay soils in the Baix Penedès. All grapes are harvested by hand followed by spontaneous fermentation in stainless steel with indigenous yeasts and aged for around 9 months on the skins in stainless. As with all their wines no fining, filtering, and of course zero SO2. Delicately aromatic and fresh, while still very light in body and crisp on the finish. Annual production is 1,900 Liters. Super duper aromatic this vintage! Cloudy, had a little tiny bit of natural wine tingle and again just a touch of VA in a nice way.

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.
