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Partida Creus, VN Vinel.Lo Tinto (2021)

Producer	Partida Creus
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape varieties	Trepat, Sumoll, Garrut, Queixal de Llop, Ull de Perdiu, Garnacha
Region	Catalonia, Spain
Appellation	Catalunya
Vintage	2021

Sizes

750 mL x 12 — SDIV0645-21



Distributor's notes

A massive blend of most of the native grapes that they organically grow on calcareous clay soils. Trepat, Sumoll, Garrut, Queixal de Llop (crazy mutation of Sumoll with elongated grain and very large berries meaning "wolf's tooth"), Ull de Perdiu, and Garnacha hand. At the winery, the grapes macerate with the stems and after the stomping, the musts ferment one after the other. They are added subsequently, extending the wine's fermentation as a whole. Native yeast fermentation followed by malo. 7 months in stainless steel tanks before being bottled unfined, unfiltered, and zero SO2. Named after a style of wine called vinel-lo, a low alcohol table wine made with grape pomace. Juicy, fruity and fresh wine. Takes a chill perfectly and makes you question everything you "think" you know about Spanish wine - this stuff is delicious. Annual production is 10,000 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.
