

Partida Creus, Catalunya GB (2021)

Producer	Partida Creus
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Grape variety	Garnacha Blanca
Region	Catalonia, Spain
Appellation	Catalunya
Vintage	2021



Sizes

750 mL × 12 — SDLV0745-21

Distributor's notes

100% Garnacha Blanca - all organically grown in the Baix Penedès over calcareous clay soils. Hand harvested, goes through spontaneous fermentation with native yeasts in stainless steel tanks and 300 L neutral casks. It continues aging at least 8 months on the lees in 300 L neutral barrels and stainless tanks without being topped up at all, plus 1 month in a Stainless Steel tank together before bottling. Unfiltered, unfinned, and no SO2. A bit more textural and rich than some of their other whites. A cloudy/hazy straw color, with some ripe orchard fruits, medium-low acid, and somewhat juicy. A little of that classic *funk* but developed and Mediterranean in style. Limited - Only 1,000 Liters produced!

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.
