Partida Creus, Catalunya Tinto SM Sum (2021)

Producer Partida Creus

Distributor Zev Rovine Selections Supplier/Importer Selections de la Viña Category Wine - Still - Red

Grape variety Sumoll

Region Catalonia, Spain Appellation Catalunya

Vintage 2021



 $750 \text{ mL} \times 12 - \text{SDLV-}0086-21$





Distributor's notes

100% Sumoll de Gra Petit, grown organically on calcareous clay soils, planted around 1950s (70-year old vines). Harvested by hand with 50% destemming, maceration for 3 days on skins for color, alcoholic fermentation with native yeasts in stainless steel tanks. 8 months of aging in stainless steel tanks, plus 5 months in the bottle before release. Unfined, unfiltered, zero SO2. Annual production is 3,000 Liters. A lighter, fresher, chillable red with very nice sour cherry notes and a whisper-clean finish.

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 varietals.

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 varietals. 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" varietals.