

Partida Creus, AA (2018)

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| Producer | Partida Creus |
| Distributor | Zev Rovine Selections |
| Supplier/Importer | Selections de la Viña |
| Category | Wine - Sparkling - White |
| Region | Catalonia, Spain |
| Features | Organic, No sulfites added, Vegan |
| Vintage | 2018 |

Sizes

1.5 L x 6 — 17-1052M18



Distributor's notes

AA (Anonimo Ancestral) is a blend of organically grown Xarello, Parellada, Moscatel, and Ull de Llebre (Tempranillo) on calcareous clay soils in the Baix Penedès. Grapes are harvested by hand, destemmed, and fermented with indigenous yeasts in stainless steel tanks. Further fermentation in bottle for around 8 months. Disgorged, with zero dosage. No fining or SO2 usage of any kind.

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.
