



## **PARTIDA CREUS**

### **CL CLARETE**

#### **ORIGIN**

Vilalba dels Arcs, Terra Alta, Catalunya

#### **VARIETIES**

2/3 Garnatxa Blanca, 1/3 Garnatxa Negra

#### **VINEYARD**

From the certified organic estate of Vins de Mesies in Terra Alta, 25-year-old (white) and 35-year-old (red) vines planted on clay and limestone soils at 450 meters elevation.

#### **VINIFICATION METHOD**

The grape varieties were hand harvested with the white grapes picked one week earlier than the red. The fruit was 100% destemmed, the Garnatxa Blanca skin macerated for 2 days and Negra for 4 days before gently pressing to one 10,000L stainless steel tank for co-fermentation. The wine was raised on gross lees before bottling the following June without fining, filtering, or sulfur addition.



#### **PRODUCER PROFILE**

Antonella Gerosa & Massimo Marchiori of Bodega Partida Creus are passionate about capturing the authenticity and purity of their land. Located in the heart of the Penedès region, their winery was born from the desire to reinterpret native varieties and traditional techniques in the production of natural wines. They have been recovering the native varieties of Bonastre while respecting local traditions and without interfering with the grape's natural growth.