



PARTIDA CREUS

MUZ VERMOUTH

ORIGIN

Rodonyà, Baix Penedès, Catalunya

VARIETIES

A mix of joven red wine, barrel-aged red wine, and oxidized white wine

VINIFICATION & DISTILLATION METHOD

Part of the base wine was distilled to obtain the alcohol used to macerate the 51 different botanicals. After maceration is complete it is pressed to create an herbal liqueur, which is then added to the still wine, along with a small amount of organic sugar to balance the bitterness. The vermouth is then aged for 6 months in 300L neutral French oak barrels before bottling.

The botanical recipe dates back to the late 19th century, developed by a family of herbalists from Turin, the birthplace of modern red vermouth.



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.