



PARTIDA CREUS

SO SAMSO

ORIGIN

Albinyasa, Baix Penedès, Catalunya

VARIETIES

Samsó (aka Cariñena)

VINEYARD

From an organically farmed parcel of 35-40-year-old vines planted on clay, limestone and gypsum soils at 180 meters elevation, just northeast of Bonastre and only a 5-minute drive from the Mediterranean Sea.

VINIFICATION METHOD

The grapes were hand harvested, destemmed, crushed and skin macerated for 8 days before gently pressing to stainless steel tank. The wine was racked to 300L French oak barrels to finish malolactic fermentation and age for one year. The finished wine was bottled without fining, filtering, or sulfur addition.



PRODUCER PROFILE

Partida Creus is one of the handful of wineries to pioneer natural winegrowing in Catalonia, specifically in the Penedés region. Born and raised in Lombardia, Antonella Gerosa & Massimo Marchiori were originally studying architecture, design and marketing. They left their native country in 1994-95 and came to Barcelona for work. Tired of the “big city rat race” and wanting to live more in harmony with the land, the couple settled in rural Bonastre in 2001, about an hour’s drive south in the Baix Penedès. As they adapted to their new home, they discovered old, abandoned vineyards of native grape varieties such as Cartoixa, Sumoll, and Vinyater. The couple began to purchase and recuperate parcels around Bonastre in order to form their project Bodega Partida Creus, focused on “capturing authenticity” and maintaining “purity of the land while respecting local traditions and not interfering in the grape’s natural growth.” To this end, they use no chemicals anywhere in the winemaking process. They have recently reduced overall production slightly in order to further improve the quality of their estate-grown table wines, and their MUZ vermouth is already one of a kind in the world of natural wine. In their words: “Partida Creus is not just a winery; it’s a way of understanding wine as a link between nature and those who enjoy it.”