



PARTIDA CREUS

TN TINTO NATURAL

ORIGIN

Bonastre, Baix Penedès, Catalunya

VARIETIES

Ull de Llebre (Tempranillo), Merlot, Syrah

VINEYARD

From organically farmed parcels of 30 to 50-year-old vines planted on clay and limestone soils at 180-240 meters elevation in Bonastre, a 5 minute drive from the Mediterranean Sea.

VINIFICATION METHOD

The grapes were hand-harvested, destemmed, and macerated for 6-9 days depending on variety, before gently pressing to stainless steel tank. A pied de cuve was created from the first grapes to arrive to the winery and used for the subsequent arrivals. After primary fermentation finished, the wine rested on fine lees before bottling the following spring 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.