



## **PARTIDA CREUS**

### **VN VINEL-LO BLANCO**

#### **ORIGIN**

Bonastre, Baix Penedès, Catalunya

#### **VARIETIES**

Garnatxa Blanca, Macabeu, Xarel-lo,  
Moscatel d'Alexandria, Vinyater, Pansé, Parellada

#### **VINEYARD**

From organically farmed parcels of 30 to 70-year-old vines planted on clay, limestone and gypsum soils at 200-320 meters elevation in Bonastre, a 5 minute drive from the Mediterranean Sea.

#### **VINIFICATION METHOD**

The grape varieties were each separately hand harvested slightly before they achieve full ripeness, foot-trodden in whole bunches with green stems and macerated for 1-2 days before gently pressing to stainless steel tank.

Each variety was added to the fermentation as they came into the winery, one after the other. After fermentation completed, the wine rested on fine 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.