



PARTIDA CREUS

XL ANCESTRAL

ORIGIN

Bonastre, Baix Penedès, Catalunya

VARIETIES

Xarel-lo

VINEYARD

From organically farmed vines 28-30-years old planted on clay, limestone and gypsum soils at 260 meters elevation in Bonastre, a 5-minute drive from the Mediterranean Sea.

VINIFICATION METHOD

The grapes were hand-harvested, destemmed, and macerated for 2 days in stainless steel tanks, then gently pressed and fermentation continued in tank until bottled under crown cap just before fermentation finished, without fining, filtering, or sulfur addition. The wine aged in bottle an additional year before release.



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.”