

Partida Creus 'VN' & Cantina Marilina Sikele Grecanico



Where do I start. Natural wine is all about hands-off winemaking with as minimal outside inputs and manipulation as possible. Common features include spontaneous fermentations, no filtration, and little to no sulfite usage. The wines may have a raw feel, an unkempt nature, and might exude qualities reminiscent of fermentation. New England IPA with its cloudy, juicy nature and outsize expression of flavor is comparable. Consumers expect a generosity of flavor in NEIPA and, I think the comparisons to natural wine are again present. But 'natural wines' aren't always expressing some outsize flavor component. They can be elegant expressions of fruit, place and year... they can express purity, elegance and lift... come hither... I'll show you...

Background:

Partida Creus was started in 2000 by Massimo Marchiori and Antonella Gerona — yes, two Italians. The couple scoured the hills of Penedes (region in northeastern Spain) seeking out old, abandoned vineyards. At a time when producers were ripping up ancient indigenous varieties like Sumoll, Samsó, and Queixal de Llop for higher-yielding mass-marketable varieties like Grenache, Syrah and Cab... These two "crazy Italians" were asking bewildered Spaniards if they'd let go of vineyards laying waste in their backyards — vineyards planted to varieties basically no one knew of. And, so it began... The couple began to turn heads with their elegant, yet feral, expressions of long-forgotten indigenous Spanish varieties.

Cantina Marilina follows a very familiar timeline. Winemaker works for years making wine for someone else. Gets good. Leaves their steady gig. Buys their own vines. Doesn't look back. But that's old news. Antonio Paternò since passed the reins to his two daughters, Marilina and Federica. With Marilina at the reins, some of the best values in Sicilian wine are found right here in this winery.

Partida Creus VN Rojo 2019

Blend: Trepát, Sumoll, Garrut, Queixal de Llop, Ull de Perdiu, & Garnacha
Region: Penedes, Spain

*Pure cherry. Red plums. Silky fruit. Elegance... Lifted, buoyant, soft, petal-ey red fruit lift out of the glass. Enjoying this wine is like enjoying a drive up a perfectly paved road that slowly meanders up a hill. It takes its time, the turns are soft and the gradient is easy. Sometime you forget you've been climbing a hill at all. Enjoy the time you have with this wine, just you and it. You don't need anything else. **Just chill with this.***



THE CELLAR D'OR

WINE & CIDER

Wine Club • August 2020



Massimo & Antonella



Disgoring at Partida Creus



Marilina Paternò



Cantina Marilina Family

Cantina Marilina Sikele 2017

Grape: 100% Grecanico

Region: Sicily

organic · hand-harvested · 13-hour skin contact · 6-month concrete aging · 3-month bottle aging · no fining/filtration · minimal SO2

I've been obsessed with this style of Italian white. Slightly creamy, slightly leesy, slightly nutty, slightly honeyed... delicate, nuanced, interwoven... essentially, these aren't fruit flavors... they're textures, they're notes you discover when the fruit quiets down. It's like when your ears acclimate to the sounds of nature on a walk. And, it's something natural wines can do, too. :-)