

Mas Martinet Pesseroles Brisat Orange Wine

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Priorat

CEPAGE: 43% Picpoul, 29% Pedro Ximenez, 28% Grenache Blanc

WINEMAKING: Traditional, handmade wine with a slow and cold fermentation. It is macerated with the skin for 3 months, then aged.

AGING: 27 months in demijohns & glazed ceramic

THE STORY

In 1981, Mas Martinet, a life project and a dream come true, was born. The brand is fruit of the passion of Josep Lluís Pérez and Montse Ovejero for knowledge, for the method. It means transfer, generational replacement, continuity, persistence, back and forth process. The whole family involved in the project, along with a great team, turn Mas Martinet into a sustainable, humane and drinkable project.

PHILOSOPHY: We are always looking for new points of view, with a culture based on balance, sustainability and harmony with nature. We are committed to tradition, to the environment and to people. We recover some varieties and reinvent some processes and materials under the principles of agroecology and minimum intervention with the maximum respect for the people who work on it.

THE ADJECTIVES

AROMAS / FLAVORS: Floral aromas, citrus notes, toasted nuts

MOUTHFEEL: Strongly structured

THE SELLING POINTS

SUSTAINABILITY: Green Practicing, Minimal Intervention / Augmentation

