

Mas Martinet Clos Martinet Priorat



THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Priorat

WINEMAKING: Minimum intervention. Grapes macerate in concrete tanks between 15 and 30 days without stems.

ALCOHOL BY VOLUME: 0.0%

AGING: 17 months in amphora, demijohns, Austrian oak

ANNUAL PRODUCTION: 14,112 bottles

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

OVERALL: Forward & Elegant

AROMAS / FLAVORS: Ripe fruits and complex toasted spices from barrel aging.

MOUTHFEEL: Full & Smooth

THE SELLING POINTS

Highly rated, minimal intervention Priorat

SUSTAINABILITY: Certified Organic, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Pot Roast with gravy and potatoes, Smoked brisket, Duck with plum sauce

