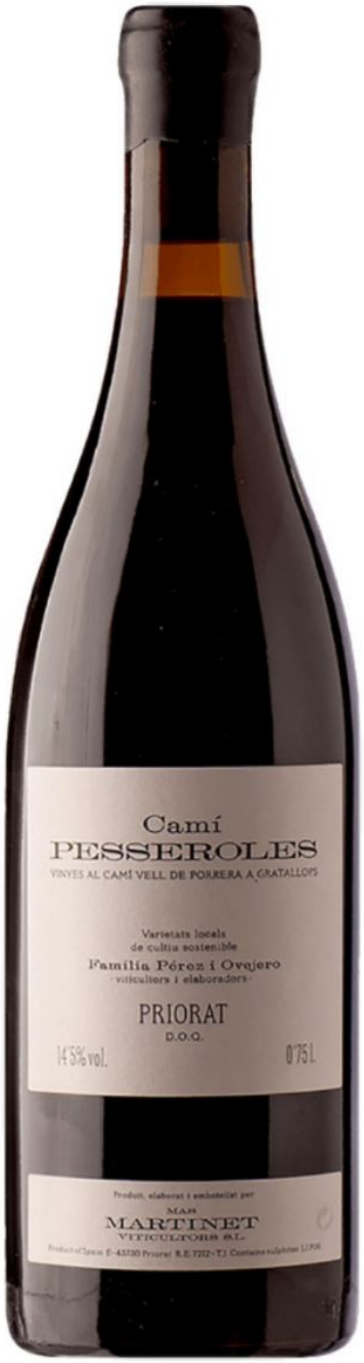
Mas Martinet
Cami Pesseroles Priorat



The Facts

COUNTRY: Spain
REGION: Catalunya
APPELLATION: Priorat
CEPAGE: 50% Carignan, 50% Grenache
WINEMAKING: Fermented in open-top chestnut barrels
AGING: 20 months in 650L chestnut & Priorat barrels
ANNUAL PRODUCTION: 2,132 cases

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: Precise & Elegant
AROMAS / FLAVORS: Red & dark berry preserves, cola, incense, candied violet, smoky mineral quality, spice cake, cherry
MOUTHFEEL: Fresh & Expansive

The Selling Points

A tribute to the Priorat of the 50s - rustic with minerality
AWARDS: 95pts Wine Advocate
SUSTAINABILITY: Certified Organic, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

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