

# Mas Martinet Bru Priorat



## THE FACTS

**COUNTRY:** Spain

**REGION:** Catalunya

**APPELLATION:** Priorat

**CEPAGE:** 30% Syrah, 28% Carignan, 19% Grenache, 16% Merlot, 7% Cabernet Sauvignon

**WINEMAKING:** We mix the whole grapes and stems in vats. Cofermentation of Grenache-Syrah-Merlot, and Carignan-Syrah-Cabernet.

**AGING:** 12 months in 4500L wooden vats & 300L barrels

## 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:** Elegant & Fresh

**AROMAS / FLAVORS:** Licorice, blackberries, rosemary, brambly herbs, minerals, hints of spices

**MOUThFEEL:** Textured & balanced with silky tannins

## THE SELLING POINTS

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

**PAIRINGS:** Catalan style lentil soup with picada, sausages, pepper stew