

Mas Martinet

Ranci Dolc Sweet Grenache

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Priorat

CEPAGE: 100% Grenache

WINEMAKING: Once the grapes are dehydrated, we squash them & let them ferment with their natural yeasts for a couple of months.

AGING: 20+ years

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: A delicate gem

AROMAS / FLAVORS: Nutty, honey, toffee notes, balsamic, wood smoke, sweet leather, dried raisins, chocolate

MOUTHFEEL: Lush and balanced

THE SELLING POINTS

SUSTAINABILITY: Organic In Practice

PAIRINGS: Chocolate or caramel forward desserts

