

**Clos
MARTINET
2021**

Clos Martinet is made from grapes which every year come from the plots that belong to our Mas d'en Martinet vineyard situated on the lands that form Gratalllops village wines. The slate soil and different exposition of the sloping vineyards grant the wine its own character year after year.

The vineyards in greater part consist of the local varieties: Red Grenache, Carignan and Downy Grenache as we are convinced that they express the character of Priorat the best. However, we also maintain Syrah, Merlot and Cabernet as homage to the great pioneers like Josep Lluís Pérez.

In the course of years we have been adding more and more local varieties, we work with indigenous yeast slowly abandoning the ideas that motivated us at the beginning, the technical knowledge of the grapes and wine, in favour of a dialogue with nature to be able to express the Clos Martinet vineyard.

Designation: D.O.Q. Priorat

Varieties: 63% Grenache / 23% Syrah / 13% Carignan / 1 Cabernet s.

Soil: slate

No of bottles: 16.696 (75cl.), 216 Magnums, 25 Double Magnums, 25 Jeroboams

Vintage 2021 Characteristics

It didn't rain much in 2021, but we came from the 2020 vintage, with a lot of water, and a Filomena (winter storm), a lot of snow. Therefore, we do not enter the year with a water deficit. And it's not a particularly warm year either. There's a strange ripeness...a long, slow leek...and rain in September, 220 litres. And it looked like spring. And the plants started putting out leaves again. And the ripening of the grapes did not arrive because the plant concentrated the sugars in the new leaves. Although the grapes ripen on other levels: aromatically, tannins... We harvest Clos Martinet during the rain and it has a feeling of overwhelming delicacy, openness, generosity. The 2021 wine has a marked acidity, light color, great elegance and complexity.

Couple of words about the vinification and aging

The Clos Martinet 2021 begins with co-fermentation of the varieties, according to the harvest date. The plot ends up ripening in three dates, with three different ripening points. Maceration according to fermentation. The initial harvest of Grenache with a lower alcoholic strength in carbonic maceration. The next in co-fermentation, slower fermentation, maceration with stemms and crushed grapes for 15 days. The last part with Cariñena, Cabernet and Monestrell, crushed with stemms and 5 weeks of maceration.

Fermentation in 2 concrete tanks and 2000L oak vats. Aging takes place in concrete vats and in a 2000L oak vat.

It is bottled in June 2023.



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