

Clos
MARTINET

2018

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 Gratallops 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: *Garnatxa negra* (Red Grenache), *Carinyena* (Carignan) and *Garnatxa peluda* (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: 65% Grenache, 20% Syrah, 10% Carignan, 4% Merlot, 1% Cabernet S.

Soil: slate

No of bottles: 14,112 (75cl.), 310 Magnums, 35 Double Magnums, 20 Jeroboams

Vintage 2017 Characteristics

After a winter with a small amount of water and higher average temperatures than the previous year. Rains in March cooled off and facilitated the spring break, although they were not very generous. Summer was dry. As temperatures are concerned, June was very hot, July behaved itself and August was just normal. To sum up, entire maturation process advanced and we need to harvest a little bit before than the usual, at the end of August. A ripe vintage, sweet and more drinkable tannins and friendly wines.

Couple of words about the vinification and aging

2017 was made with the minimum intervention, as usual in us. Grapes macerate in concrete tanks between 15 and 30 days without stemms. After the alcoholic fermentation, we bleed and press skins in a small low-performance vertical press. Presses, aged apart, also belonged to this Clos Martinet. The ageing is done in different materials: concrete, amphora, demijohns, barrels of 300l and Austrian oak barrels of 2000l, all of them taking part of the wine complexity for 17 months of aging. We bottle it in February 2019

