

MAS  
**MARTINET**  
VITICULTORS

**Clos**  
**MARTINET**  
2022

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: 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: 58% Grenache / 30% Syrah / 12% Carignan*  
*Soil: slate*  
*No of bottles: 14636 (75cl.), 300 Magnums, 30 Double Magnums, 10 Jeroboams*

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#### Vintage 2022 Characteristics

The 2022 vintage is very hot and dry, marked by several heat waves since May. Vines developed its vegetation well due to water reserves accumulated in the two previous years (2021, snow, and 2020, a lot of rain in spring) although other types of species suffered much more this beginning of drought (undergrowth, roadsides, sowing...) Extreme and continuous temperatures were the tonic of spring and all summer. So, like every warm vintage we expected a ripe, concentrated grape with drying tannins. Paradoxically, and after working long and hard in the cellar looking for more freshness and less concentration (carbonic macerations and little extraction), we find a vintage with a certain warmth but with little fruit, a lot of freshness, fluidity and, at the same time, complexity.

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#### Couple of words about the vinification and aging

Half of Clos Martinet 2022 is made in carbonic maceration using most of Grenache and a small part of Syrah. The rest is worked with co-fermentation by macerating the harvested grapes with stems for about 5 weeks. It ferments in concrete vats and when finished, it is pressed and the two parts are brought together. It does an initial ageing of about 8 months in concrete vats and then spends 1/3 of the wine in concrete eggs vats, 1/3 in clay vats and 1/3 in foudre. After 5 months in the different materials, everything is put back together in concrete vats until it is bottled in March 2024. We are facing a wine with a defined skeleton and minerality typical of the territory but, at the same time, fresh and drinkable.



[www.masmartinet.com](http://www.masmartinet.com)