

MAS
MARTINET
VITICULTORS

MARTINET
BRU
2023

Martinet Bru sourced from two estates in Falset and another one located in Torroja. Two of the vineyards are at an altitude of 200/300 meters and the other at 500m. At these elevations we can find small amounts of clay that maintain a certain humidity and allow the iron in the majority and predominant liquor to be hydrated. The different locations and the quality of the soil show us the more drinkable and understandable side of Priorat wines. Priorat can be translated in many ways, but the one we have chosen prefers the stone more than the fruit, the tension more than extreme ripening and complexity rather than evidence or voluptuousness.

Appellation: D.O.Q. Priorat

Varieties: 55% Garnatxa negra, 35% Carinyena, 7% Syrah, 3% Cabernet Sauvignon

Soil: Slate

Bottles: 42.500 (75cl.), 1050 magnums, 200 3l. and 100 de 5l.

Vintage 2023 Characteristics

2023 vintage is the second dry vintage, with an extremely dry winter. The rain that fell was only superficial and, therefore, it is the first time that we observe mortality among the older plants while the young ones resist. In spring, shoots were only 20 cm long, grapes looked extremely poor as the plant was saving energy. There was little leaf development due to the water stress of the plant. The plant opted for the survival of the individual over the survival of the species and, therefore, there was very little production. Ripening was expected to be complicated, with drying tannins, like 2012, also a 2nd year of drought. Against all odds, the grapes were of generous expression, lots of color, lots of fruit sensation, kindness in the tannins, generosity in the expression. A vintage of balance in the cellar and easy fermentation.

Some words of winemaking and ageing...

Martinet Bru 2023 co-fermented different varieties in concrete vats. 50% of the wine will undergo carbonic maceration and the other 50% will be crushed with grape skins, a very short maceration of 4 days and a press. Fermentation end in concrete and wood vats. It was aged for 10 months in concrete vats and 4/5 months in foudres and old barrels. It is an intense wine with a certain concentration but with a tense finish and a sensation of freshness that lifts the wine. At the beginning there is a sensation of maturity, blackness... of forcefulness and a similar mid-course is expected but with a more ethereal and drinkable finish.

Bottled in February 2025.

