

MAS  
**MARTINET**  
VITICULTORS

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**BRU**  
2022

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: 36% Carignan, 27% Grenache, 21% Syrah, 8% Merlot and 8% Cabernet Sauvignon*

*Soil: Slate*

*Bottles: 43.000 (75cl.), 1078 magnums, 200 3l. and 100 de 5l.*

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Vintage 2022 Characteristics

The 2022 vintage is very warm and dry (350 litres), marked by countless heat waves since May. The vineyard developed good vegetation due to the water accumulated in the previous two years, but the grapes received a lot of sunlight and temperature. The expression of this vintage recalls the expression of 2015, but with less rain. A mature but fine vintage, elegant but friendly.

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Some words of winemaking and ageing...

We harvest Garnatxa, Carinyena and Syrah at different times of ripening, starting very early and discovering aromatic expressions that we had lost... We mix varieties according to ripening to carry out co-fermentation. We process the whole grapes (100%) with stems, 1/3 in carbonic maceration and 2/3 in short maceration of 4 days since this 2022 vintage, with the heat waves and the lack of water, the end of the cycle cause very sudden ripening with the risk of drying tannins... Spontaneous fermentation in concrete vats. A *remontage* on the first and third day. Then no further intervention until the end of the alcoholic fermentation, with bleeding and pressing. It is aged for 9 months in concrete vats, 3 months in used 300L barrels and another month in concrete. It is bottled in January 2024.

