

Clos
MARTINET
2020

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: 55% Syrah / 38% Grenache / 6% Carignan / 1 Cabernet s.
S. Soil: slate
No of bottles: 9.142 (75cl.), 150 Magnums, 6 Double Magnums, 6 Jeroboams

Vintage 2020 Characteristics

The 2020 vintage is one of the warmest vintages. Sustained high temperatures and high humidity. There were no sudden maturations but constant ones. It was the rainiest spring since 1974, almost 900 liters, more than two times as normal. But it rained well, not torrentially like it usually does. It stopped raining in June. But the plants were plenty of flowers, very happy, and there was, as is natural after so much water, a lot of pressure from possible diseases. In addition, the full moon and the perigee coincided during almost every month, and, therefore, there was an extremely favorable situation for the development of fungi. We intensively combated this risk with decoctions of horsetail, onion, hypericum... And we saved the situation. Mildew affected us, but only 10%.

We were able to contain the most important: the fungus attack on flowers. And when it stopped raining, we stopped applying treatments and the heat came and we were happy and calm. Unfortunately, from the end of July, beginning of August, we had the feeling that grapes were disappearing every week. And it disappeared, and disappeared, and disappeared... and 86% disappeared. And what we attributed to mildew; it wasn't. It was Black Rot. A disease that we had not seen, nor had we foreseen because it was not a disease that was in our imagination here in Priorat.

2020 is a vintage with a great sense of maturity, rather than concentration, which has to do with the sustained heat and the joy of the plant and its sugars in full production (lots of leaf and little grain). The harvest was very hard because we harvested just stems with 3 grapes, and we need to assess that we could not throw it on the ground because if we threw it on the ground, we wouldn't harvest anything at all. The effort was sublime. Sublime, from the whole team, for everyone. And with this effort we achieved 14% of the production, mainly concentrated in the four estates: Clos Martinet, Escurçons and Pesseroles red and white. And so, we lost only 50% of Clos Martinet, 60% of Escurçons and 70% of Pesseroles.

Couple of words about the vinification and aging

The Clos Martinet 2020 is an unusual Clos Martinet because one of the varieties that was almost unaffected by Black Rot and Mildew was the Syrah. And that is why this vintage has 55% syrah and not 20% as in others and that is also why there is more Clos Martinet compared to the other wines. The vintage itself is ferric. There is much more dilution of iron in the wine, I don't know if it's because of the water or I don't know why. And when there is, the wines have a certain tendency to get closed, which is not reduction, simply closure. And they are a little tougher. These wines need air. There is no pronounced fruit, but there is a lot of spice and a lot of undergrowth, a lot of vegetation, peat.

It is a wine with a darker expression.

The Clos fermented for about 15 days, very quickly, in a concrete vat and in ceramic amphorae. Then it was pressed and aged partly in a concrete egg and partly in 2000 liters wooden *foudre*. 50 / 50 for approx. 18 months

It was bottled in May 2022.

