

MAS MARTINET, DOQ Priorat

Martinet Bru, single vineyard, Vi de Vila Masos del Falset

Clos Martinet, village wine, Vi de Vila Gratallops

els Eскурçons, single vineyard, Vi de Vila Gratallops

Cami Pesseroles single vineyard, Vi de Vila Torroja



Clos Martinet is the wine of the home estate of Mas Martinet, just above the river as one winds from Falset towards Gratallops. Clos Martinet, originally owned and run by Josep Lluís Pérez, was one of 'los Closos', the group which settled in Priorat and worked together from 1989 to re-envision and re-energize Priorat wine production.

Nowadays, Josep Lluís's daughter, Sara Pérez is responsible for the day-to-day running of Mas Martinet. As well as the original farm (the Màs itself in the valley of Riu Siurana halfway from Falset to Gratallops), there are 3 single vineyards (one of which was planted by Sara herself), and in total 22 hectares of organic viticulture.

The vineyards are dominated by local varieties, Garnatxa, Garnatxa Peluda and Caranyena. There is also (a reducing) residual of French genetics planted, mainly Syrah, with Merlot and Cabernet, planted from 1990 by Josep Lluís. All wines use wild yeast fermentations and the estate is moving away from 'scientific' winemaking to holistic, natural precepts. Grape varieties are fermented together after de-stemming, although often Sara adds back a portion of Garnatxa stems. Ageing is mainly in foudre, rather than barrique, with some clay used to counter oak.

The story of Mas Martinet is that of Priorat's, in a nutshell.

The 'estate' wine, Clos Martinet, and the entry single vineyard are a blend of Garnatxa, Caranyena and French gear: pre-phylloxera Priorat, civil war era Priorat and post-1989 renaissance Priorat, respectively.

Sara is incredibly focused on respecting each era, and overlaying her generation's interests too.

The quick tell is in the comparison between the ancient vineyard 'Cami Pesseroles' and that which Sara massale replanted in 1995, 'els Eскурçons'. Pesseroles perfectly sums the 20th century: planted after phylloxera and the civil war, it is a Caranyena vineyard of great aged character, showing this workhorse variety at its most noble. Eскурçons re-births the ancient genetics of pre-phylloxera, deeply historic Priorat planted 'en costers' in the highest parts.

- Mas Martinet is a homage to her father's era
- Cam Pesseroles sums the post-phylloxera Priorat
- els Eскурçons re-births the deep history of Priorat's old ways (pic to right)
- and look out, Sara is hell-bent on expressing her generation's take on things too (not just more 'natural' making (wines made in glass and/or amphorae with extended skin contact play), but historical and regional specifics such as contracting her own bespoke barrels layering staves of cherry, acacia and chesnut wood ... and so much more!



Mas Martinet 'Martinet Bru' Garnatxa blend, Priorat Vi de Vila – Masos del Falset



A single cru, from the vineyard known as 'Mas Torrent', 'Bru' also functions also as Martinet's "intro wine". Located in southern Priorat near Falset, facing south to the cooling Garbinada breezes, it's a single vineyard planted in 1986 and 1995 to 60% Garnatxa (Negre y Peluda) with Syrah 25%, Cabernet and Merlot. Fermented in foudre with focus on the must rather than extraction from skins. The fermentation starts with Garnatxa and Syrah, the other varieties being picked a couple of weeks later and are added into the extant must. Aged 19 months in 4,000 litre oak vats.

Blackberry, licorice, rosemary, sensimilla, spiky red lavender and lashings of cold, dark rock smells. The palate has lovely sweet tannins, flourishing a strong, happy, alive wine with great freshness. Meaty fruit is tannin-studded, bristling with cobs of briar, nuanced with baking spices (fenugreek, white pepper and clove), red licorice and anise.

Mas Martinet Viticulturs 'Clos Martinet' Garnatxa blend, Priorat Vi de Vila – Gratallops



A selection of plots, currently about 80/20 local versus French varieties, aged in foudre, barrica and clay. It's 60% Garnatxa (Negre y Peluda with 20% Carinyena, 12% Syrah, some Cabernet and a rare dollop of Priorat Monastrell. The destemmed varieties are fermented on added back Garnatxa stems, then aged in 300 litre and larger French oak, 1/3 each new, second and third use, for about 18 months. Since 2000, fermentations have been holistic, rather than technical micro-fermentations, preferring truth to vintage and vineyard than a 'perfection' regime.

Spice, ink, licorice, toast, fig, balsalm-garriga, boysenberry liqueur, fruit pastille, densely mineral slate, dense blue smoky-ash, ripe leathery tannin ... the pure power of Priorat - blue soil, mineral, juicy, ashy. That said, it is power in a mild register, mellowed by soft tannin, edged by vegetals, briar and licorice.

Clos Martinet 'els Escurçons' Garnatxa, Priorat Vi de Vila – Gratallops

Named for the Catalan viper, Escurçons is a 1.9 hectare south-west facing vineyard planted by a very young Sara. It's a massale selection of Garnatxa Negra from the Cims de Porerra vineyard the Perez family is closely involved with. At above 600 metres altitude, it's grown on orange and yellow schist, which is quite ferrous with oxidised iron and feldspar. Surrounded by Maquis and Holm Oak, the vines are planted on terraces restored more than 100 years after their abandonment post-phylloxera. The full name of the wine is 'els Escurçons – antigues vinyes de ca l'Olives'. Orientation is south-to-south-west. The wine is fermented in concrete and aged half in wood, half in clay.



Fresh, with a sweet apple crunch, floral, balsamic, savoury, fresh and fine with a rainwater acidity. There's very fine llicorella perfume, a thicket of bosky herbs and wild brambly berries in mountain air on the nose. In the mouth, the tumble of herbs, licorice, sweet fennel, peppermint and briar proclaim the countryside in ringing, pure tones. The mouthfeel is of savoury roundness threaded with mineral nerve finished with a touch of spice and sweet licorice root. It has a lovely lingering and finely fading finish of great delicacy. Delicious, complex yet easy, very fine. The very opposite of powerful rusticity many associate with Priorat.

Clos Martinet 'Cami Pesseroles' Garnatxa blend, Priorat Vi de Vila – Torroja

This vineyard is 3 steeply-sloping costers of Caranyena (80%) and Garnatxa planted early 20th century and now over 80 years old. Pesseroles is 3km along the old bridle path from Gratallops towards Porerra, but is actually on Torroja's municipal footprint. (The full name of the wine is Vinyes al Cami vell de Porerra a Gratallops). It's just to the east over a ridge from Rene's Partida Bellvisos and there's a fair bit of clay in the fine powdery slate here. Maceration starts with the Garnatxa Negre, after a week Garnatxa Peluda is added, then Caranyena at the beginning of week three and they ferment together (for as long as 36 days). Oak is used for fermentation to control rusticity. The wine is deep and soft just like the slate in which it grows - mineral and rustic it's a timeless view of Priorat.



Caranyena is proclaimed in tones of beefstock and briar among leathery blue fruits with road metal mineral and lots of garriga. Nicely marked by seeds and skins of the grape, it runs from power to minerality, or in Sara's words, "from tragic to the dramatic, the heart going into the earth ...", it is broad, smooth and savoury featuring a literal street of tannin, a bit like driving down a 1920s 6 lane drag in a heavy metal roadster wearing a fucking cool hat.