

MAS MARTINET

MAS MARTINET 'PESSEROLLES' PRIORAT BRISAT

PRIORAT • TARRAGONA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

In 1981, Mas Martinet, a life project and a dream come true, was born. The brand is fruit of the passion of Josep Lluís Pérez and Montse Ovejero for knowledge, for the method. It means transfer, generational replacement, continuity, persistence, back and forth process.

Wine Making

The crumbled slate-containing land of the vineyards at the side of the road of Pesseroles features a subsoil with more presence of clay than in other estates, which makes it a wine with a great structure.

Food Suggestions

Pairs well with strong cheese, Moroccan dishes, Indian dishes, Spanish-Style Tapas, grilled meats, and fish.

TASTING NOTES

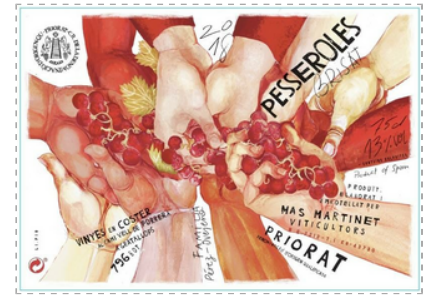
The crumbled licorella soil of the vines along the Pesseroles road, with a subsoil with a greater presence of clay than in other estates, allows for a powerful structure on the palate that is enhanced by the south-west orientation of the plot.

Picapoll Blanc, Pedro Ximénez, & Garnacha Blanca grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Family-Owned
- Sustainable
- ABV%: 13
- Class: White

WWW.MASMARTINET.COM/VINS/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

