



MAS MARTINET 'BRU' PRIORAT

TINTO

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.

Wine Making

Martinet Bru is the door to Priorat. It is a wine of our times, more accessible in every sense. The estates where it comes from receive the south-west wind called garbinada, a humid sea breeze known for cooling the last hours of the hottest summer afternoons and helping to obtain slower and more extended ripening.

Food Suggestions

Pairs well with charcuterie, cured cheeses, pasta, red meats, game.

TASTING NOTES

The *Bru* opens with aromas of ripe red and black berries, including cherry, raspberry, and blackberry, accented by notes of licorice and Mediterranean herbs. On the palate, it is medium- to full-bodied, offering juicy fruit framed by polished tannins. Fresh acidity brings balance and lift, preventing heaviness. Subtle mineral and spice notes emerge through the mid-palate. The finish is smooth, savory, and persistent.

A red grape blend.



VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- Family-Owned
- Sustainable & Organic
- Vegan
- Gluten-Free
- ABV%: 15.5
- Class: Red

WWW.MASMARTINET.COM/VINS/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

