

Gramona

MARC DE CAVA DE GRAMONA

Vol. 42 %

Josep Lluís Gramona Batlle has the distinction of having been the first to produce 'Marc de Cava' in Spain, in the 70's, through the distillation of grape marc and the wine from cavas disgorged by hand. The product is a distillate of the 'mothers' derived from the long ageing of our cavas with a cork stopper

Production

To understand the production process, we must first become acquainted with the raw materials used in each case:

The 'Madres del Cava'

Are the 'mother' yeasts expelled with the wine which we recover after the disgorging of our cavas by hand. From this we carry out a distillation, carefully separating the heads and tails, keeping only the heart of the distillate which is the noble, highest quality portion.

Distillate of grape marc

It is obtained by a steam stripping distillation of the grape marc used in our winemaking. These varieties are Xarel·lo and Parellada. We use only the heart of the distillate.

Ageing

The ageing process is extremely important to the final quality. The use and work with wood during ageing ensures that these spirits have elegance, balance and subtlety. We age the 'hollands' and the marc from the skins of our grapes separately in both French oak and chestnut barrels. Another portion of the hollands is aged in stainless steel vats for 2 years.

These processes give our master distiller a wide array of aromas and flavours from which to create a great blend year after year

