



MASCARÓ

ORUJO "Marc"

Since 1946, our family has been dedicated to producing premium quality Brandy, Cava and wine. From the beginning our founder Antonio Mascaró, insisted on complete control from "vineyard to bottle".

This Spirit is the result of distilling the grape pomace, also called "Marc". The pomace is the residue remaining after the initial grape pressing.

The skins contain both the colour and original aromas that identify each grape varieties. Through the process of distillation we obtain a spirit that concentrates these essences.

Aged for a minimum of 6 years in Limousin oak barrels.

The result is this pleasant, fine and long liqueur

TASTING:

- Pale golden colour with green glints. Clear and brilliant.
- There are powerful oaky aromas with pleasant white fruits.
- On the palate it is lively and rounded. It is full-bodied with a good balance between the oak and the fruit of the spirit, with a lingering finish.

SERVICE:

Serve between 16° and 18°C It can also be drunk with a chunk of ice.

PAIRINGS:

Its roundness and oaky character goes very well with desserts prepared with cream, nuts and chocolate.

Do not hesitate to try it with coffee.

Suitable for making high quality cocktails

TECHNICAL DATA

PRODUCT:

Marc

AGEING:

More than 6 years in French oak

ANALYSIS:

Alcohol degree: 42%

Additional sugar: 3 g./l



Enjoy drinking in moderation 42°