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**Respectful with
traditional
processes.**

**Process enhanced
with technical
advantages.**

PROCESS SYSTEM

Obtaining marc spirit from fermented grape marc is a traditional and handmade process. It requires the skills of the master distiller in order to get a well balanced spirit in fragrance and taste. To facilitate the work of the master distiller this equipment has been developed respectful with traditional processes and enhanced with technical advantages that improves operation performance.

In order to get a good quality marc spirit it is necessary to start with properly stored and selected grape marc, furthermore they have to be processed in the optimal fermentation stage (to avoid side fermentations that deteriorate the quality of the distillate)

The working principle is the following:

The fermented marc is introduced into the heating pot, after, steam is introduced by the bottom of the pot ascending and carrying the alcohol to the distillation column throughout a foam breaker and a copper neutralizer for vapours.

The alcoholic vapours ascend the column in counter flow with the descending condensates from the condensing system equipped with non-condensable vent, reflux control and sampling points. After condensing, the distilled product cools ready for storage or sampling.

The column collects in the bottom the exhausted product without alcohol.

The alcoholic control in the column is made by a thermometer placed in the top where vapours are extracted. Also, some peepholes are placed to control the formation of foams.

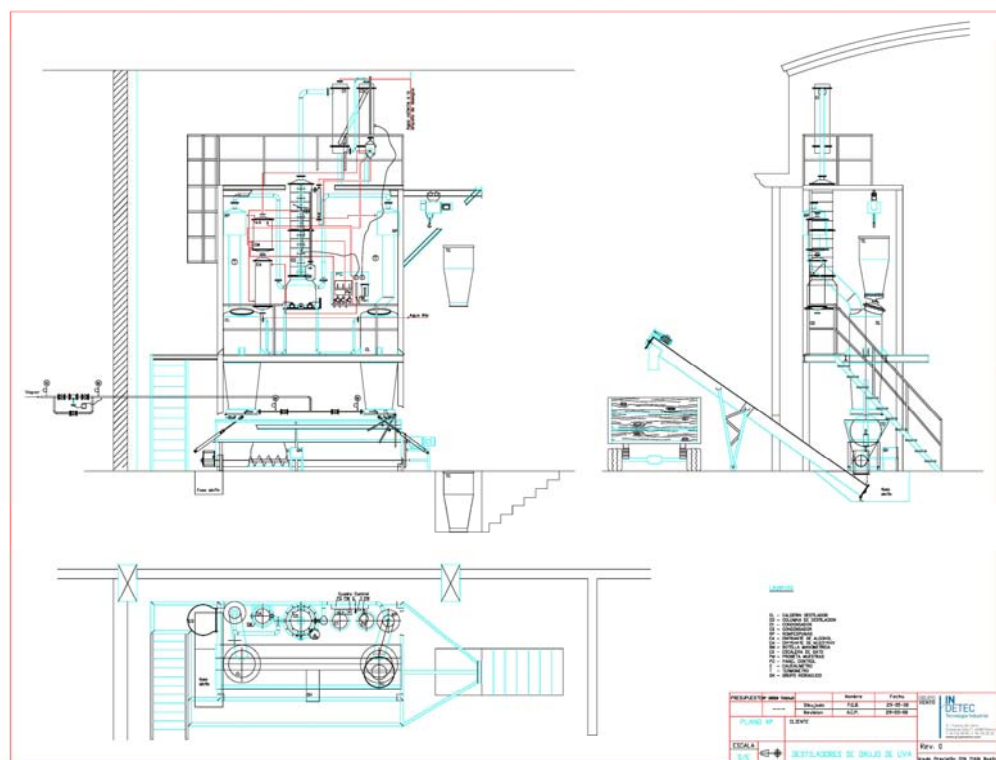
The cooled spirit is leded from the cooler to a test-tube where alcoholic content is controlled.

The heating pot is fully automated and once the marc is exhausted, is emptied and the system is ready for a new batch.

The fermented marc is introduced into the heating pot.

Marc spirit and exhausted marc is obtained in this process.

PROCESS DIAGRAM



INSTALLATION EXAMPLES

| Installation for Bodegas Insulares, in Tacoronte (Tenerife) for a treatment capacity of 16 Tm/day of marc.

| Installation for Destilerias San Valero, in Cariñena (Zaragoza) for a treatment capacity of de 8 Tm/day of marc.

| Installation for Destilerias Compostela, in Rois (A Coruña) for a treatment capacity of 10 Tm/day of marc.

| Installation for Destilerias Candamio, in Betanzos (A Coruña) for a treatment capacity of 8 Tm/day of marc.

| Installation for Vitivinicola del Ribeiro, in Rivadavia (Orense) for a treatment capacity of 20 Tm/day of marc.

| Installation for Winery de la Rioja, in Cenicero (La Rioja) for a treatment capacity of 16 Tm/day of marc.

| Instalación for Subvidouro (Portugal), for a treatment capacity of 16 Tm/day of marc.