# Ferran Gironès & Mas Xarot

Education

Ferran Gironès, graduated in 1991 as a specialist technician in oenology and viticulture, with a master’s degree in viticulture and oenology, and sommelier since 2007 by the CETT, is the person in charge of the elaboration of Mas Xarot cavas.

Job experience

Ferran has dedicated his life to the vineyard and wine. In 1988 he began his professional career at Agromillora as director of vineyard plantations for the region's wineries. It was in 1991 when he began to work in the direction and production of the Mas Xarot cavas in Catasús and Casanovas, a small winery located in the center of Sant Sadurní de Noya, moving 10 years later all the production of Mas Xarot to the current Monastell winery, famous for being one of the oldest in the town, and where its larger dimensions and capacity of the cellar allow him to produce his cavas without restrictions of any kind.

Since then and until today, he has overseen the elaboration of these sparkling wines, combining it with the development of several oenological consultancies to different wine companies in the region. One example of this is in 2004, when he assessed the design of the winery and the plantations of the first wine in Andorra, at an altitude of 1,100 meters, Cim del Cel.

Origins

His passion for wine is born from his origins, deeply rooted in the culture of wine for over 100 years, as the surname Catasús has always been closely linked to the world of wine. His grandfather, who owned a few hectares of vineyards, made wine by hand in the family property located in the small village Torre Ramona. Having two daughters, and coinciding with the Spanish Civil War, there was a small break in wine making in the family, until Ferran decided to give continuity to the family tradition and dedicate his life to the production of wines and cavas.

Cava Philosophy

Ferran doesn't consider himself an extremist winemaker. Having very clear the classic standards of the oenology, he adapts to the new tendencies without reaching any kind of radicalism. His cavas have a classic profile, with present tendencies such as the absence of sulphites, organic production, but without renouncing the traditional bases of cava, such as Xarel·lo as the predominant local variety, in order to reflect the essence of the territory. It opts for the absence of dosage being brut nature most of the production, looking for the purity of the product, without adulterations.

His favorite moment of his work is when, after a long aging in the cellar, he tries a new batch for the first time. It is a very important moment, since at that moment he will decide to give or not more aging to the cava, in the same way that he sees for the first time the fruit of so much work and waiting. Once this cava is prepared for tasting, his work is rewarded when he opens the bottle and sees people enjoying the product he has made with so much effort, it is a personal recognition.

