



VARIETIES

43% Xarel·lo
33% Macabeo
24% Parellada

SERVING TEMPERATURE: 8°C

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.
ACIDITY: 6.2 g/l tartaric acid
TOTAL SUGAR: 0.5 g/l.
pH: 3.12



CLAROR

CAVA DE PARATGE QUALIFICAT "CAN PRATS" 2014
BRUT NATURE 2014



CLAROR is a synonym of purity; it is the essence of cava, the maximum expression of the Mediterranean, the traditional grape varieties of Penedès, and the intensity of old vines. It is the first cava made following the principles of biodynamic growing. It is a cava that undergoes a lengthy ageing process and represents the maximum expression of the terroir. A gran reserva with very subtle, complex nuances.

VITICULTURE

The grapes for this cava come from selected old vines in the Paraje de Can Prats, located in the Costers del Anoia. The grapes obtained from these 5.5 hectares of biodynamically grown vines have an optimal level of ripeness and acidity.

Xarel·lo from Can Prats: Year planted: 1960.

Macabeo and Parellada from Can Castany: Year planted: 1969

Training system: old vines, bush-training.

Moderately deep carbonaceous soil, with predominantly silt-loam textures and which are well-structured, porous and feature frequent fauna activity. This soil is very suitable for grape growing and allows for a full expression of the character of the grape varieties.

Southwest-facing.

2014 HARVEST

A very warm autumn that extended the period of the vine's energy reserves. The rains allowed to increase the water capacity of the soil. The winter was dry and very hot, causing advanced sprouting of the vines. The spring was warm and very dry, causing a loss of production. The moderate rains in July and early August helped the grapes to mature well. We had a poorly productive and good quality harvest with high acidity for our wines. The harvest of these grapes began on August 14 and ended on September 26.

WINEMAKING AT THE CELLAR

Manual grape harvest. Quick gravity-flow entry into the winery. Low-pressure pressing with a 50% extraction of the free-run juice. Fermentation of each variety in small tanks at a controlled temperature with native yeasts. With 12% of the base wine barrel-aged for 2 months. Annual movement of the bottles. Aged for over 48 months.

TASTING NOTES

Biodynamic cava with a unique personality. Fine and persistent bubbles. Clean and fresh, Claror shows great aromatic complexity with hints of apple, toasted almond and subtle mineral notes. Very elegant with a good balance between mineral notes and freshness. On the palate it has good acidity and is full-bodied, with a persistent finish. A cava that pairs beautifully with food.



CAN LLOPART DE LES ALZINES,
Espells, Sant Sadurní d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com



PARAJE CALIFICADO CAN PRATS



There are three important ideas behind our first Paraje cava. The first one is to express our philosophy. From the beginning, we have identified ourselves as producers of “**terroir cava**”.

As for the Paraje, our winery is made up of four estates with very unique vineyards, which are located in two different areas. **Three of these four estates comprise the Can Prats Paraje**, which includes a total of 95 hectares of vineyards connected by the Can Prats stream basin. These vineyards share very unique characteristics. All of them are on the sun-facing side of this small basin, which runs through our Can Prats Paraje to the Anoia River. This area's geological history has created diverse soils in a superior environment. The area is one of gently sloping hillsides with streams, ravines, and woods, with the flora and fauna typical of this superior environment.

The first Paraje cava, had to be the maximum expression of our vineyards, made with the traditional cava grape varieties: Xarel·lo, Macabeo and Parellada. To create our **Claror cava**, we have selected 5.5 hectares in this Paraje of old vines planted with the three traditional varieties, which have historically produced grapes of exceptional quality. These vineyards share very unique characteristics: they have all been managed according to the principles of biodynamic growing since 2003. CLAROR is an exclusive, unique Gran Reserva cava that is representative of a single Paraje (Can Prats) with old vines and very low production—just 2,800 bottles. These elements make it perfect for those consumers who are looking for unique, high-quality cava. **Claror was the first biodynamic cava in the world with the 2006 vintage.**

