

# PARAJE CALIFICADO CAN PRATS



✕ Area: **5.5 ha**

✕ Soil: These are deep, well-drained soils with a moderately basic reaction and medium textures (silty clay loam). They're produced by the weathering of carbonated marl.

✕ Varieties: XARELLO / MACABEO / PARELLADA

✕ Products: **CLAROR 2012**

✕ Description:

Three important ideas define our first *cava de paraje calificado*:

- Firstly, the opportunity to express how we've been working all these years. From the very beginning we have identified with this way of creating and producing terroir cava.

- These vines have some singular features. All are located on the sunny slope of a small basin, which crosses our Can Prats vineyard up to the Anoia river. The basin contains a geological succession that creates a diversity of soils typical of much larger, complex sites. A location with gentle slopes, torrents and gullies and small copses, with the characteristic fauna and flora of this larger area.

- Our first *cava de paraje calificado* had to be the ultimate expression of our vines, produced using traditional varieties: Xarello, Macabeo and Parellada. To make our Claror cava, from this vineyard we selected 5.5 hectares of old vines of the three traditional varieties that have historically produced grapes of exceptional quality. As a whole, these vines have some singular features and, since 2003, the principles of biodynamic agriculture have been applied to all of them. Claror is the first biodynamic cava from the 2006 vintage.



**VINS EL CEP**

VINYES DEL 1448



# CAVA DE PARAJE CALIFICADO CLAROR 2012

BRUT NATURE



✕ Grape varieties: 43% XARELLO / 33% MACABEO / 24% PARELLADA

✕ Analysis:  
**ALCOHOL CONTENT: 12% VOL.**  
**DOSAGE: NON-DOSAGE.**  
**TOTAL ACIDITY (TART. ACID): 6.2 g/l**

✕ Description:  
CLAROR is synonymous with purity; it's the essence of cava, the ultimate expression of the Mediterranean, of the traditional varieties of the Penedès and the intensity of old vines. The first cava made following the principles of biodynamic agriculture. A cava with a long ageing (48 months) that's the ultimate expression of the terroir. A *cava de paraje calificado* with very subtle but complex nuances.

✕ Importer: No importer