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VINS EL CEP CAVA CLAROR PARATGE CAN PRATS

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Categories: Wine, Sparkling, Spain, Biodynamic, Dry, Organic, £50 - £99.99 Wines, Vegan, Cava

In the 1980s four Catalan families - Carreras, Esteve, Masana and Parera - decided to resurrect Can Llopart de les Alzines, a historic estate dating back to 1499, in the heart of Cava country, Sant Sadurní d'Anoia. They joined their 4 estates to create one sharing the same philosophy: Vins El Cep, making Cavas that represent their terroirs and farming using sustainable, organic and biodynamic practices. This is one of only 25 estates out of 290 which produces Cava exclusively from their own vineyards and they are a pioneer of organic viticulture in the region. Their sparkling wines sit in the top rank of Cava, and they also produce increasingly exciting still wines.

Xarel·lo 40%, Macabeu 30%, Parellada 30%. This wine is one of a very select group of only 10 Cavas to have achieved the Paratge classification, which is awarded to wines of the very highest quality, from designated vineyards. It is the only one to be made biodynamically, and is truly one of Spain's greatest sparkling wines.

The grapes for this cava come from selected biodynamically grown old bush vines in the southwest facing Paraje de Can Prats, located in the Costers del Anoia, planted between 1960 and 1966. Just 50% of the free run juice is used, only natural yeasts, and 12% of the base wine is barrel-aged for 2 months before ageing in bottle on lees for a minimum of 48 months before bottling with zero dosage.

Powerful yet refined with aromas of baked apple, brioche, mirabelle plum, grilled nuts and jasmine, a

broad rich palate balances the completely dry, mineral finish. This is a serious , gastronomic sparkling wine of great complexity and depth

