

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Perles D'Or



Naveran Brut Vintage is an estate-grown organic Cava from Alt Penedès that highlights the fresh, pure expression of Xarel·lo, Macabeo, and Parellada. Produced using the traditional method and aged on its lees for at least twelve months, it delivers structure, aromatic lift, and vibrant acidity. Rooted in a family legacy dating to 1901 and vineyards centered in Torrelavit, the winery now operates under the ownership of Roqueta Origen, with Ramon Roqueta Segalés leading strategy and Marta Sanvicente directing technical and winemaking activities, reinforcing Naveran's position as a premium grower Cava house.

Perles d'Or is an estate-bottled organic Cava from Alt Penedès that showcases the vibrant identity of Xarel·lo alongside exceptionally fine, persistent bubbles. Produced from organically farmed estate vineyards in Torrelavit using the traditional method, it reflects Naveran's focus on precision, freshness, and Mediterranean character. The wine emphasizes purity of fruit and a delicate, pearl-like mousse, highlighting the house style of refined, grower-driven sparkling wines.

**WHAT MAKES THIS WINE UNIQUE?:** Unlike the majority of the big Cava houses that purchase most of their grapes, Naveran has made handcrafted organic Cava from its own vineyards since 1901. Perles D'Or is 100% Xarello

**RATING HISTORY:** 2021 94 WE 'Editors' Choice'

**GRAPE:** 100% Xarello. Organically grown vines planted in 1963. Tended in clay and limestone soil at 325 m (1,066 ft) elevation. This wine is certified organic and vegan.

**VINIFICATION AND AGING:** The Xarello is harvested, crushed and fermented at low temperature. There is coupage in September, tirage and second fermentation in the bottle (typical of the traditional method for sparkling winemaking) for a minimum period of 24 months. Then, disgorgement (deguelle) is followed by dosage.

**LOCATION, SOIL, CLIMATE:** The vineyards are located within the DO Penedès (Zone 5) in northeastern Spain, a few miles south of Barcelona in the Alt Penedès subregion, at an elevation of 325 meters (1,066 ft.). The soils are composed of limestone and clay subsoil. The texture of the topsoil allows for good drainage while the subsoil has good water retention. The medium levels of pH in the soil and low percentage of organic matter result in moderate yields and balanced acidity in the grapes. Regarding the area's climate, the average temperature from April to October is 59F and the annual rainfall is 27.6 inches. The days are hot with moderate night temperatures for this high Mediterranean region. The Naveran Estate's higher elevation allows the grapes to retain more natural acidity, which results in wines that are zesty, fresh and have expressive aromas.



**TASTING NOTES** This light yellow-colored sparkling wine has forceful effervescence and aromas of golden currant, vanilla and honeysuckle. It is bright at first sip, with Granny Smith apple and lemon flavors that are joined by notes of brioche and toasted almond. The finish is laced with notes of citrus zest and salinity.

**ALCOHOL CONTENT:** 12.5%

**UPC CODE:** 810411010402