OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Naveran Brut Vintage



Naveran is a historic estate in Can Parellada, Torrelavit, in the heart of Penedès. Its roots date to 1889, and its 40 hectares of vineyards form a mosaic of rolling hills, terraces and valley floors over marl and calcareous clay soils. The landscape, influenced by the Garraf massif and Montserrat, supports balanced ripening and natural freshness. Organic wines and cavas from Penedès

Naveran farms its estate vineyards organically and follows a philosophy shaped by Catalan Modernism, balancing nature, sensitivity and expertise. Its precise, artisanal approach centers on estate-grown wines and traditional-method sparkling wines that express the Penedès landscape.

In 2025, the Roqueta family assumed management and administration of Naveran, beginning a new chapter for the estate. Founder Michel Gilliéron Parellada remains a minority partner. Ramon Roqueta Segalés leads the company, while Marta Sanvicente Rubinat directs its technical and winemaking operations.

WHAT MAKES THIS WINE UNIQUE?: This grower Cava is made from 100% estate grown, organically farmed fruit with extended lees aging far beyond the minimum requirements for the Cava DO. Made by the Naveran family since 1901. This winery has a tradition of crafting Cavas that are superb expressions of clean, bright, citrus-inflected aromas and flavors with beautiful texture and weight from the extended lees contact, designed to stand up among the great sparkling wines of the world.

RATING HISTORY: 2022 92WE; 2021 92WE; 2018 90VM; 2014 89WA; 2012 90W&S; 2011 90WA

GRAPE: 35% Xarel·lo, 25% Macabeo, 25% Parellada, and 15% Chardonnay. Organically grown vines planted from 1970 - 1995. Xarel·lo and Macabeo grow mainly on mid-slope calcareous soils, which contribute structure and balance. Parellada comes largely from the estate's cooler, lower areas, where deeper soils support a finer, fruit-forward expression. This wine is certified organic and vegan. Residual sugar: 6 g/L.



PAIRING SUGGESTIONS: Cavas are very versatile as an apéritif before the meal, to accompany dessert afterwards and (surprise!) to enjoy during the meal. In addition to all manner of fried foods, Naveran Brut Vintage will pair with soft cheeses, fresh fruit, white meats (pork and chicken) and even richly flavored red meats. This Cava is great for sipping on its own, especially for receptions and other "standing up" events.

VINIFICATION AND AGING: The harvest is carried out with very careful selection in the vineyard to preserve grape quality. Each variety ferments separately in stainless steel tanks at controlled temperatures. After blending, the wine undergoes its second fermentation in bottle and ages for 24 months on its lees.



LOCATION, SOIL, CLIMATE: Naveran's 40-hectare estate is located in Can Parellada, near Torrelavit in the Penedès Depression. Its vineyards form a mosaic of rolling hills, terraces and valley floors, with marl and calcareous clay soils. Influenced by the Garraf massif and Montserrat, the landscape supports balanced grape ripening and natural freshness, shaping wines with tension, elegance and a clear expression of Penedès.

TASTING NOTES Bright pale yellow. Aromas of ripe white and yellow fruit, including peach and apricot, are joined by floral notes and a subtle herbal background. The palate has good structure and a crisp, approachable bubble. Fresh acidity balances a subtle touch of sweetness, with a balanced, persistent finish and enveloping texture.

ALCOHOL CONTENT: 12%

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