

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Naveran Brut Vintage



Naveran Brut Vintage is an estate-driven organic vintage Cava produced in Alt Penedès, crafted to highlight the purity, freshness, and bright varietal character of the region's traditional grapes. Xarel-lo provides structure and body, Macabeo contributes aromatic lift, and Parellada brings vibrant acidity and balance. Produced using the traditional method, the wine undergoes secondary fermentation in bottle and is aged on its lees for a minimum of twelve months to enhance depth, texture, and finesse.

The Naveran legacy dates back to 1901, with vineyards centered around Torrelavit in the elevated Alt Penedès sub-region near Barcelona. Today, following the acquisition of the winery and brand by the Roqueta family through Roqueta Origen in November 2025, the estate continues to focus on organically farmed fruit and grower-style production. While founder Michel Gilliéron Parellada remains a partner and retains ownership of the historic Can Parellada vineyard holdings; operational leadership and strategic development are now overseen by Ramon Roqueta Segalés, with Marta Sanvicente directing technical and winemaking activities.

This transition strengthens Naveran's positioning as a premium Cava house within a broader portfolio of quality-driven Spanish estates. By combining longstanding vineyard heritage with renewed investment and technical direction, Naveran Brut Vintage continues to express the elegance, value, and traditional craftsmanship that define top grower Cava from Penedès.

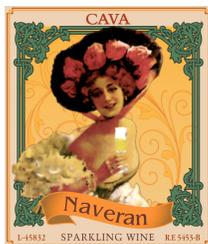
WHAT MAKES THIS WINE UNIQUE?: This grower Cava is made from 100% estate grown, organically farmed fruit with extended lees aging far beyond the minimum requirements for the Cava DO. Made by the Naveran family since 1901. This winery has a tradition of crafting Cavas that are superb expressions of clean, 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: 50% Xarello, 30% Macabeo, 20% Parellada. Organically grown vines planted from 1970 - 1995. Tended in clay and limestone soil at 252 m (827 ft) elevation. This wine is certified organic and vegan.

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: Each grape variety is harvested, crushed and fermented separately in stainless steel tanks at low temperature. Tirage and second fermentation in the bottle (typical of the traditional method for sparkling wine) for a minimum of 12 months and often longer, depending on vintage. Then, disgorgement (deguelle) is followed by dosage. The wine is aged for a minimum of 12 months and often longer, depending on vintage, on its lees.

LOCATION, SOIL, CLIMATE: The vineyards are located within the DO Penedés (Zone 5) in northeastern Spain, a few miles south of Barcelona in the Alt Penedés subregion, at an elevation of 252 meters (827 ft.). The soil is composed of limestone and sandy topsoil with 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-October is 66.3F and the annual rainfall is 23.9 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 Pale, green-tinged gold. Bright and energetic on the nose, displaying Meyer lemon and melon scents and a smoky mineral topnote.

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Fleshy, dry and focused on the palate, offering ripe citrus and orchard fruit flavors with a spicy edge of ginger. Finishes smooth and sappy, displaying good persistence and a touch of toastiness. --Josh Reynolds

ALCOHOL CONTENT: 11.5%

UPC CODE: 810411010334

