OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Perles Blanques Cuvée Antonia



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?: The wine is aged for more than 24 months on the lees. An organic bubbly that results from over a century of perfecting the craft of the traditional method of sparkling winemaking. Only 300 cases made. 10% of the blend is oak aged. This bubbly communicates the life and energy of the Mediterranean climate near the mountains of Barcelona.

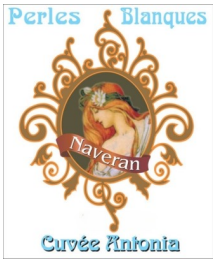
RATING HISTORY: 2021 93WE 'Editors' Choice'; 2013 91WA; 2012 93WA

GRAPE: 60% Pinot Noir, 40% Chardonnay. Organically grown vines. The Pinot Noir comes from Torrent, a flat parcel planted in 2000. Its deeper, cooler soils support a delicate expression of the grape. Chardonnay comes from Gallego, planted in 2001 at a slightly higher elevation, where limestone-rich soils contribute structure and freshness. This wine is certified organic and vegan.



PAIRING SUGGESTIONS: Cavas are very versatile, not only as an apéritif before the meal or to accompany dessert afterwards, but to compliment the flavors with the meal, like any fine wine. The Perles Blanques Naveran will pair with “stinky” soft cheeses and especially richly flavored fish, white and red meats. This is also great for opulent, fatty and decadent desserts.

VINIFICATION AND AGING: The grapes are carefully selected, with minimal extraction and a focus on the first pressing. Part of the Chardonnay ferments and ages for about 3 months in 300- and 500-liter oak barrels. After blending, the base wine undergoes a second fermentation in bottle and ages on its lees for more than 24 months.



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, with aromas of fresh white fruit, citrus and a balsamic note of licorice. The palate opens lively, with fine, elegant bubbles and a creamy texture. Fresh acidity brings tension and length, leading to a long, fresh finish.

ALCOHOL CONTENT: 12.5%

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