OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

# Naveran Brut Nature




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 non-dosage, vintage dated grower Cava is a bone-dry, elegant expression of the limestone soils of Penedés. Its extended lees contact give it weight and richness in the mouth.

**RATING HISTORY:** 2022 92WE; 2021 91WE, 90W&S; 2020 92W&S; 2014 90VM; 2012 90W&S; 2011 90RP

**GRAPE:** 35% Xarel·lo, 30% Parellada, 25% Macabeo,10% Chardonnay. Organically grown vines planted from 1970 to 1995. Tended in clay and limestone soil. This wine is certified organic and vegan. Residual sugar: 1 g/L.

**PAIRING SUGGESTIONS:** Cavas are very versatile as an aperitif before the meal and, of course, to enjoy during the meal. In addition to all manner of fried foods (try with fried smelts or calamari!), this Naveran Brut Nature will pair with soft cheeses, fresh fruit, white meats (pork and chicken) and even richly flavored red meats. This Cava is also great for sipping on its own.




**VINIFICATION AND AGING:** The grapes are carefully selected in the vineyard to preserve their quality. Each variety ferments separately in stainless steel tanks at a controlled temperature. After blending, the base wine undergoes a second fermentation in bottle, followed by 24 months of ageing on the lees, bringing structure, freshness and a smooth, creamy texture.

**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 in color. The nose reveals ripe fruit, including peach and apricot, alongside mature white flowers and balsamic hints of fennel and anise that add freshness. The palate is creamy, with fine, crisp bubbles that integrate smoothly. Present but balanced acidity meets a silky, enveloping texture through the mid-palate. Xarel·lo adds volume, depth and characteristic smoothness, carrying through to a fresh, persistent finish with strong aging potential.

**ALCOHOL CONTENT:** 12%

**UPC CODE:** 810411010402