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Naveran Brut Vintage Rosado



Naveran is a historic grower-producer in Alt Penedès, near Barcelona, crafting estate-grown, certified-organic Cava from vineyards centered around Torrelavit. Founded in 1901, the winery is known for traditional-method sparkling wines that combine freshness, fine bubbles, extended lees aging and a clear expression of the region's Mediterranean climate and limestone-rich soils.

Following the acquisition of the winery and brand by the Roqueta family through Roqueta Origen in November 2025, Naveran continues its commitment to organically farmed estate fruit and grower-style production. Founder Michel Gilliéron Parellada remains a partner and retains ownership of the historic Can Parellada vineyards, while Ramon Roqueta Segalés leads the winery's strategic direction and Marta Sanvicente oversees the technical and winemaking operations.

This next chapter builds on more than a century of estate winemaking, combining historic vineyard holdings with renewed investment while preserving the elegance, authenticity and craftsmanship that define Naveran's grower Cavas.



WHAT MAKES THIS WINE UNIQUE?: This is a single vintage, Pinot Noir-dominant blend from organically farmed, all-estate fruit with extended lees contact. This rosado's Pinot character is beautifully evident on the nose and palate, and this will delight anyone who typically embraces grower Champagne.

RATING HISTORY: 2021 92WE; 2019 Best Buy W&S, 90IWR; 2014 90W&S; 2012 89RP

GRAPE: 70% Pinot Noir and 30% Parellada. Organically grown vines planted from 1975-1999. Tended in clay and limestone soil at 400 m (1,312 ft) elevation. This wine is certified organic and vegan. 6g/l RS.

PAIRING SUGGESTIONS: Cavas are very versatile as an apéritif before the meal, to accompany dessert afterwards and (surprise!) to enjoy during the meal. This Naveran Brut Rosado 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. Pinot Noir and Parellada ferment in stainless steel tanks at low temperature. After blending, tirage is carried out, followed by secondary fermentation in bottle and 20 to 24 months of aging on lees.

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 400 meters (1,312 ft.). The soils are 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 rosé in color. The nose reveals a deep, balsamic profile, with notes of liquorice and ripe red fruit, along with subtle hints of aging. Fine, well-integrated bubbles give the palate a slightly crisp entry that softens smoothly. Well-defined acidity carries the wine through a silky, creamy mid-palate. The finish is balanced and persistent, with good volume.

ALCOHOL CONTENT: 12%

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