

**OLÉ & OBRIGADO**

WINE & SPIRITS WITH HEART & SOUL

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## Naveran Dama



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.

Dama is an estate-grown organic Cava from Alt Penedès designed to deliver greater body, longevity, and textural richness. Crafted from Chardonnay and Parellada, it balances creamy volume with bright freshness and fine acidity. Produced using the traditional method from organically farmed vineyards in Torrelavit, it reflects Naveran's longstanding grower philosophy and offers an elegant, food-friendly expression of premium Mediterranean sparkling wine.



**WHAT MAKES THIS WINE UNIQUE?:** One of only a few vintage organic Cavas made in Spain. It offers a combination of full-bodied richness and a refreshing, bright, and crisp character. The Naveran estate has been producing high-quality Cavas since 1901. Notably, all Cavas produced at Naveran originate from vineyards owned and managed by the estate itself. Dama follows the traditional method for sparkling wine production, undergoing bottle fermentation, and it ages on its lees for a period of 24 months.

**RATING HISTORY:** 2021 92WE, 90D; 2018 92VM; 2013 90WA & VM; 2012 90WA; 2011 91RP

**GRAPE:** 85% Chardonnay, 15% Parellada. Organically grown vines planted from 1975 - 1993. Tended in clay, limestone and sand soil at 252 m (827 ft) elevation. This wine is certified organic and vegan.

**PAIRING SUGGESTIONS:** Cavas are extremely versatile, not only as an apéritif before the meal or to accompany dessert afterwards, but also to enjoy during the meal. Oysters, raw tuna and sushi are a good match, and Naveran Dama's fresh acidity will compliment fruit desserts well, especially peaches and sliced oranges.

**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 18 months and often longer, depending on vintage. Then, deguelle (disgorgement) followed by dosage. The wine is aged for a minimum of 18 months and often longer, depending on vintage, on its 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.



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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** This is one of the finest Champagne imitations, or Cava, I have tasted from Spain. Crisp notes of apple skins, brioche, baking spices and pears emerge from this fragrant, medium-bodied sparkler. It possesses tiny, uniformed bubbles, impressive purity and a heady finish. Consume it over the next 1-2 years.

**ALCOHOL CONTENT:** 12.5%

**UPC CODE:** 810411010327