

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Perles Blanques Cuvée Antonia



Naveran Brut Vintage is an estate-grown organic Cava from Alt Penedès that highlights the fresh, pure expression of Xarel·lo, Macabeo, and Parellada. Produced using the traditional method and aged on its lees for at least twelve months, it delivers structure, aromatic lift, and vibrant acidity. Rooted in a family legacy dating to 1901 and vineyards centered in Torrelavit, the winery now operates under the ownership of Roqueta Origen, with Ramon Roqueta Segalés leading strategy and Marta Sanvicente directing technical and winemaking activities, reinforcing Naveran's position as a premium grower Cava house.

Perles Blanques is an estate-grown organic vintage Cava crafted for richness, finesse, and exceptionally fine bubbles. Fermented primarily in stainless steel with a small portion in French oak, then aged around twenty-four months on its lees, it develops creamy texture, structural depth, and an elegant Mediterranean profile reminiscent of top grower sparkling wines.

WHAT MAKES THIS WINE UNIQUE?: The wine is aged for 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: 80% Pinot Noir, 20% Chardonnay. Organically grown vines planted from 1993 - 1999. Tended in clay and limestone soil at 400 m (1,312ft) elevation. 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 Pinot Noir and Chardonnay grapes are harvested, crushed and fermented separately: 90% in stainless steel tanks and 10% in French oak barrels, at low temperature. There is coupage in November, tirage and second fermentation in the bottle (typical of the traditional method for sparkling winemaking) for a minimum period of 24 months. Then, disgorgement (deguelle) is followed by dosage.

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 gold. Aromas of yellow apple, orange zest, nectarine and buttered toast are lifted by chalky mineral and floral nuances. Sappy and broad on the palate, offering pear nectar and citrus fruit flavors that deepen slowly on the back half. Hints of honeysuckle and nougat emerge on a very long, smoky finish that shows good clarity and nery bite. -- Josh Raynolds.

ALCOHOL CONTENT: 12.5%

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