

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Naveran Brut Vintage Rosado



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.

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: 90% Pinot Noir and 10% 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.

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: Each grape variety is harvested, crushed and fermented separately in stainless steel tanks at low temperature, with coupage in November, tirage and second fermentation in the bottle typical of the méthode Champenoise. Then, disgorgement (deguelle) is followed by dosage. The wine is aged for 12 months 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. 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 Tiny bubbles erupt in this soft-pink sparkler. Yellow-plum, pomegranate seed, Turkish delight and flint aromas set the stage for clementine, Gala apple, orange-blossom and lemongrass flavors that wind down to pleasant note of oyster shell

ALCOHOL CONTENT: 12%

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