Naveran
Brut Vintage Cava

The Facts

COUNTRY: Spain
REGION: Catalunya
APPELLATION: Penedes
CEPAGE: 50% Xarel-lo, 30% Macabeo, 20% Parellada
WINEMAKING: 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 12 months and often longer, depending on vintage. Then, disgorgement (deguelle) is followed by dosage. The wine is aged for a minimum of 12 months and often longer, depending on vintage, on its lees.
ALCOHOL BY VOLUME: 11.5%
AGING: 12+ months on the lees

The Story

The Naveran family legacy began in 1901. Today the estate has 110 hectares (272 acres) of vines in the town of Torrelavit located in the Alt (high) Penedés sub-region, about 30 minutes outside of Barcelona. Caves Naveran is a premium Cava producer that exclusively uses the organic grapes they farm on their own properties.
PHILOSOPHY: Proprietor Michel Gillieron Parellada's goal with this organic Cava is to show the purity, youth and bright flavor character of the three indigenous grapes used to make it.

The Adjectives

OVERALL: Dry & Elegant
AROMAS / FLAVORS: Meyer lemon and melon scents and a smoky mineral topnote
MOUTHFEEL: Bright & Energetic

The Selling Points

Vintage dated, estate-bottled organic Cava with zero dosage
SUSTAINABILITY: Certified Biodynamic, Certified Organic, Certified Sustainable, Vegan
PAIRINGS: Fried foods, soft cheeses, fresh fruit, white meats (pork and chicken) and even rich red meats

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