

Naveran Perles D'Or



Naveran Perles D' Or is an estate-bottled organic Cava that is proprietor Michel Gillieron Parellada's biggest source of pride. 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 subregion. His goal with this organic Cava is to capture the maximum number of tiny bubbles along with the identity of Xarello in this Mediterranean climate. Michel compares quality bubbles to perles, the Catalan word for pearls. Cavas are made utilizing the same methods used in Champagne and are Spain's best-kept secret for quality and value in wine. Caves Naveran is a premium Cava producer that uses estate-grown organic grapes.

WHAT MAKES THIS WINE UNIQUE?: Unlike the majority of the big Cava houses that purchase most of their grapes, Naveran has made handcrafted organic Cava from its own vineyards since 1901. Perles D'Or is 100% Xa-rello

GRAPE: 100% Xarello. Organically grown vines planted in 1963. Tended in clay and limestone soil at 325 m (1,066 ft) elevation.

VINIFICATION AND AGEING: The Xa-rello is harvested, crushed and fermented at low temperature. There is coupage in September, 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.

PRODUCTION: 2,216 cases (6 pack)



LOCATION, SOIL, CLIMATE: The vineyards are located within the DO Penedés (Zone 5) in northeastern Spain, a few miles south of Barcelona in the Alt Penedés subregion, at an elevation of 325 meters (1,066 ft.). The soils are composed of limestone and 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 to October is 59F and the annual rainfall is 27.6 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 A solid palate holds briny peach and bready flavors, while this is steady on themoderately complex finish.

ALCOHOL CONTENT: 12.5%

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Michel Gillieron