

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Naveran Brut Vintage



Naveran Brut Vintage is an estate-bottled vintage organic Cava from Alt Penedés. 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. Xarel-lo contributes body, Macabeo gives aromatic intensity and Parellada lends acidity to the wine. 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. Even though Cava is Spain's largest volume of wine exported to the US, Cavas are produced utilizing the same methods as in Champagne and have remained Spain's best-kept secret for quality and value in wine. Caves Naveran is a premium Cava producer that exclusively uses the organic grapes they farm on their own properties. Naveran Brut Vintage is a grower Cava that spends at least 12 months on its lees after fermentation in the bottle to achieve greater depth, complexity and elegance.

**WHAT MAKES THIS WINE UNIQUE?:** This grower Cava is made from 100% estate grown, organically farmed fruit with extended lees aging far beyond the minimum requirements for the Cava DO. Made by the Naveran family since 1901. This winery has a tradition of crafting Cavas that are superb expressions of clean, bright, citrus-inflected aromas and flavors with beautiful texture and weight from the extended lees contact, designed to stand up among the great sparkling wines of the world.

**RATING HISTORY:** 2021 92WE; 2018 90VM; 2014 89WA; 2012 90W&S; 2011 90WA

**GRAPE:** 50% Xarello, 30% Macabeo, 20% Parellada. Organically grown vines planted from 1970 - 1995. Tended in clay and limestone soil at 252 m (827 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. In addition to all manner of fried foods, Naveran Brut Vintage 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. 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.

**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 252 meters (827 ft.). The soil is 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, green-tinged gold. Bright and energetic on the nose, displaying Meyer lemon and melon scents and a smoky mineral topnote. Fleeshy, dry and focused on the palate, offering ripe citrus and orchard fruit flavors with a spicy edge of ginger. Finishes smooth and sappy, displaying good persistence and a touch of toastiness. --Josh Reynolds

**ALCOHOL CONTENT:** 11.5%

**UPC CODE:** 810411010334