

Naveran Manuela

D.O. Penedès

2024

The 2024 vintage represents a shift in trend in the Penedès, with more balanced weather conditions and a better distribution of rainfall throughout the growing season. These conditions have allowed for a partial recovery in yields and more even vine growth, favouring balanced ripening of the grapes. The resulting wines stand out for their freshness, elegance and balance, offering a more harmonious and refined expression of the territory.

Manuela is a parcel-based Chardonnay that expresses one of the most personal interpretations of the Naveran estate.



Vintage
2024

Grape varieties
100% Chardonnay

Ageing
6 months

Residual sugar
1 g/l

Alcohol
12,5% vol.



Naveran, estate and terroir

Naveran is a historic estate in the Penedès, established in Can Parellada in 1889, in the area of Torrelavit, within the Penedès Depression. With 40 hectares of estate vineyards, the property forms a mosaic of rolling hills, terraces and valley floors over marl and calcareous clay soils. This winegrowing landscape, influenced by the Garraf massif and Montserrat, favours balanced ripening and gives rise to wines that are tense, elegant and marked by natural freshness.

Philosophy

The Naveran project is deeply rooted in the spirit of Catalan Modernism: a way of understanding wine through the balance between nature, sensitivity and technique. Today, this philosophy translates into organic viticulture focused on estate vineyards, precise and artisanal winemaking, and wines and cavas that faithfully express the landscape of the Penedès.

Origin and vineyard

Manuela is a parcel-based wine made exclusively from Chardonnay sourced from the Manuela vineyard, composed of two plots planted in 1987 and 1992, among the oldest Chardonnay plantings on the estate. Located on a mid-slope terrace, they combine freshness and ripeness. At Naveran, Chardonnay has found particularly favourable conditions. On these calcareous soils, with moderate yields and concentrated fruit, it naturally expresses volume, freshness and complexity. The relatively shallow soils, with a notable presence of calcareous components, provide tension and definition, while the microclimate in this area allows freshness to be preserved consistently year after year.

Harvest and winemaking

During fermentation, part of the wine is transferred to barrel while the rest remains in tank, followed by the final blending.

Between 30% and 40% of the wine undergoes ageing in 300 and 500 litre European oak barrels for approximately six months.

Lees work and bâtonnage, both in tank and in wood, contribute tension, volume and length to the wine. The oak, with extra-fine grain and naturally seasoned for at least 24 months, complements the wine without dominating its expression.

Tasting note

Straw yellow colour with soft golden reflections. On the nose, aromas of white and citrus fruit appear, with floral notes and a balsamic background with hints of anise and fennel. The oak is well integrated, shaping the overall profile. On the palate, it shows volume and structure, with acidity that lengthens the wine and brings a sense of agility. The texture, enhanced by lees work, provides tension and depth, while the finish reveals a subtle vegetal and herbal note that brings freshness to the overall impression.



Naveran

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