

Naveran Perles Blanques Brut Selecció

D.O. CAVA

Perles Blanques
*is a parcel-based cava
that expresses the landscape
of the Naveran estate
with finesse.*



Vintage
2023

Grape varieties
60% Pinot Noir
(*blanc de noirs*)
40% Chardonnay

Ageing
More than 24 months

Residual sugar
4 g/l

Alcohol
12,5% vol.



2023

The 2023 vintage continued under the influence of a dry and warm climate, with an especially early harvest and rainfall well below average. High temperatures and water stress significantly reduced yields, but resulted in small, concentrated berries with high sugar levels and great aromatic intensity. Despite the low yields, the wines show character, structure and marked expressiveness, clearly reflecting the conditions of the year.

Origin and vineyard

Perles Blanques is a parcel-based cava that reflects the diversity of the estate landscape. Pinot Noir comes from the Torrent vineyard, planted in 2000 in a flat area with deeper, cooler soils that favour a delicate and subtle expression of the grape. **Chardonnay comes from the Gallego vineyard**, planted in 2001, located at a slightly higher elevation with a predominance of limestone, contributing structure, tension and precision to the blend.

Harvest and winemaking

The harvest is carried out with very careful selection in the vineyard. Winemaking seeks minimal extraction, working mainly with the first pressing and with yields of around 40%. Part of the Chardonnay ferments and undergoes ageing in 300 and 500 litre oak barrels for around three months, adding complexity and texture without overshadowing the wine's profile. After blending, the base wine undergoes secondary fermentation in

bottle and **more than 24 months of ageing on lees**, refining the texture, integrating the bubbles and enhancing overall complexity.

Tasting note

Bright pale yellow colour. **On the nose, aromas of fresh white fruit appear with citrus nuances** and a balsamic background with characteristic notes of liquorice. **On the palate, it shows fine, elegant bubbles**, with a lively entry that evolves into a creamy texture. **The acidity provides tension** and length, leading to a **long, fresh finish with clear gastronomic appeal**.



Naveran

Sant Martí Sadevesa
Carretera Vilafranca-Igualada
Km 25,1 (C-15)
08775 | Torrelavit (Barcelona)
España

+34 93 874 35 11 | www.naveran.com
comercial@naveran.com



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.