

Naveran Perles Roses Brut Rosé

D.O. CAVA



Perles Roses
*is a parcel-based cava
that reflects the estate's
highest and most mineral site.*



Vintage
2022

Grape varieties
100% Pinot Noir

Ageing
More than 30 months

Residual sugar
4,5 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.

2022

The 2022 vintage in the Penedès was marked by persistent drought and episodes of extreme heat throughout the growing season. These conditions led to a clear reduction in yields, with low production but excellent grape health. The lack of water limited vine development, favouring greater concentration and notable aromatic intensity, resulting in wines that are balanced, fresh and with good acidity, ideal for the production of quality cavas.

Origin and vineyard

Perles Roses is a single-site, parcel-based cava made entirely from Pinot Noir sourced from the Carena vineyard, planted in 2007 and located at the highest point of the estate. This parcel features ancient, deep soils with a notable presence of limestone, along with an open and well-ventilated exposure that favours slow and balanced ripening of the grapes. In this setting, Pinot Noir develops a particularly precise fruit expression, marked mineral tension and notable ageing potential, while maintaining freshness and definition.

Harvest and winemaking

The harvest is carried out with very careful selection in the vineyard. Pinot Noir is gently pressed and the must ferments in stainless steel tanks at low temperature, preserving freshness and aromatic precision in the base wine. Following tirage, the cava undergoes secondary fermentation in bottle and **more than 30 months of ageing on lees**, refining the texture, integrating the bubbles and enhancing overall complexity.

Tasting note

Pale rosé colour. **On the nose, it shows a clear expression of fresh red fruit, with a subtle hint of sweetness and herbal nuances intertwined with a distinctive balsamic note of liquorice.** **On the palate, it is creamy, with fine, fully integrated bubbles.** The acidity is well defined, giving length to the wine and **leading to an elegant, persistent finish with clear gastronomic appeal.**



Naveran

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