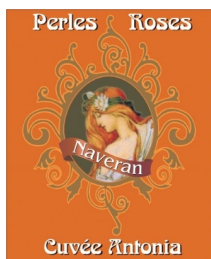


Perles Roses Cuvée Antonia



Naveran Perles Roses 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) Penedès subregion. Naveran Perles Roses marks the pinnacle of Michel's winemaking journey. His goal with this organic Cava is to capture the maximum number of tiny bubbles along with the identity of Pinot Noir in this Mediterranean climate. This full-bodied Mediterranean rosé exhibits a delicate pale salmon color. 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. Naveran Perles Roses is aged for 24 months on its lees after fermentation in the bottle to achieve more depth, complexity and the fine, long-lasting bubbles called mousse by the French, an indication of a sparkling wine's quality.

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 Roses is a vintage Cava made from 100% Pinot Noir. This 800-case production bubbly is aged with its own lees for 24 months. Perles Roses showcases lots of fruit, spices, tiny bubbles and a Mediterranean flair that makes it world-class vintage Pinot Noir fizz.

RATING HISTORY: 2021 93WE; 2020 92WE; 2018 92WE "Editors' Choice"; 2013 91VM; 2012 91WA

GRAPE: 100% Pinot Noir. Organically grown vines planted in 1999. Tended in clay and limestone soil at 400m (1,312 ft) elevation.

PAIRING SUGGESTIONS: Cava is very versatile as an apéritif before the meal, to accompany dessert afterwards and (surprise!) to enjoy during the meal. Naveran Perles Roses 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: The Pinot Noir is harvested, crushed and fermented at low temperature. There is coupage in November, tirage and second fermentation in the bottle (typical of the traditional method for producing sparkling wine) for a minimum period of 24 months. Then, disgorgement (deguelle) is followed by dosage.

LOCATION, SOIL, CLIMATE: The vineyards are located within the DO Penedès (Zone 5) in northeastern Spain, a few miles south of Barcelona in the Alt Penedès subregion, at an elevation of 400 meters (1,312 ft.). The soils are 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 to 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 Light bright orange. Ripe pear and strawberry on the perfumed nose, joined in the glass by a subtle touch of smoke. Juicy and seamless in texture, offering sappy, smoke-laced orchard fruit and red berry flavors along with suggestions of honey and anise. Closes long and spicy, delivering strong cling and resonating red fruit and smoke notes. -- Josh Raynolds.

ALCOHOL CONTENT: 12.5%

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