

Naveran Brut Nature



Naveran Brut Nature is a vintage dated, estate-bottled organic Cava with zero dosage. Proprietor Michel Gillieron Parellada's goal with this Cava is to show the purity and mineral character of Penedès's special terroir. Xarello and Chardonnay contribute body, Macabeo gives aromatic intensity and Parellada lends acidity to the wine. The Naveran family legacy began in the 19th century, when the family emigrated from France as growers. Today the Estate has 110 hectares (272 acres) of vines in the town of Torrelavit located in the Alt (high) Penedès sub-region, about 30 minutes outside of Barcelona. Cavas are produced utilizing the same methods as in Champagne and have remained Spain's best kept secret. Caves Naveran is a premium Cava product that exclusively uses the organic grapes they farm on their own properties. Naveran Brut Nature spends at least 12 months on its lees after fermentation in the bottle to achieve greater depth, complexity, and elegance. With no dosage, the Brut Nature is a bone-dry, mineral driven expression of Cava with balancing weight to round out the beautifully persistent acidity.

WHAT MAKES THIS WINE UNIQUE?: This non-dosage, vintage dated grower Cava is a bone-dry, elegant expression of the limestone soils of Penedès. Its extended lees contact give it weight and richness in the mouth.

RATING HISTORY: 2022 92WE; 2021 91WE, 90W&S; 2020 92W&S; 2014 90VM; 2012 90W&S; 2011 90RP

GRAPE: 40% Macabeo, 30% Parellada, 20% Chardonnay, 10% Xarello. Organically grown vines planted from 1970 to 1995. Tended in clay and limestone soil at 252 m (827 ft) elevation. This wine is certified organic and vegan.

PAIRING SUGGESTIONS: Cava is very versatile as an aperitif before the meal and, of course, to enjoy during the meal. In addition to all manner of fried foods (try with fried smelts or calamari!), this Naveran Brut Nature will pair with soft cheeses, fresh fruit, white meats (pork and chicken) and even richly flavored red meats. This Cava is also great for sipping on its own.

VINIFICATION AND AGING: Each grape variety is harvested, crushed and fermented separately in stainless steel tanks at low temperature, with coupage in November, tirage and second fermentation in the bottle (typical of the traditional method for sparkling wine) for a minimum of two years. The wine is aged for at least 12 months on its lees.

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 252 meters (827 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 Pale green-tinged yellow. A suave, highly perfumed bouquet evokes fresh citrus and orchard fruits and pungent flowers, and a suave floral note builds in the glass. Silky and penetrating on the palate, offering intense Meyer lemon and green apple flavors that deepen on the back half. The floral quality repeats on a long, nervy finish that shows very good clarity and final bite. -- Josh Reynolds.ssss

ALCOHOL CONTENT: 12%

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