OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Naveran Dama



Naveran is a historic estate in Can Parellada, Torrelavit, in the heart of Penedès. Its roots date to 1889, and its 40 hectares of vineyards form a mosaic of rolling hills, terraces and valley floors over marl and calcareous clay soils. The landscape, influenced by the Garraf massif and Montserrat, supports balanced ripening and natural freshness. Organic wines and cavas from Penedès

Naveran farms its estate vineyards organically and follows a philosophy shaped by Catalan Modernism, balancing nature, sensitivity and expertise. Its precise, artisanal approach centers on estate-grown wines and traditional-method sparkling wines that express the Penedès landscape.

In 2025, the Roqueta family assumed management and administration of Naveran, beginning a new chapter for the estate. Founder Michel Gilliéron Parellada remains a minority partner. Ramon Roqueta Segalés leads the company, while Marta Sanvicente Rubinat directs its technical and winemaking operations.

WHAT MAKES THIS WINE UNIQUE?: Dama is born from the balance between Chardonnay and Parellada, varieties that ?nd optimal conditions for their development within the estate. Chardonnay brings volume and structure, while Parellada preserves freshness and contributes a lighter, more floral profile.

RATING HISTORY: 2021 92WE, 90D; 2018 92VM; 2013 90WA & VM; 2012 90WA; 2011 91RP

GRAPE: 65% Chardonnay, 35% Parellada. Organically grown vines planted from 1975 - 1993. Tended in clay, limestone and sand soil at 252 m (827 ft) elevation. This wine is certified organic and vegan.



PAIRING SUGGESTIONS: Cavas are extremely versatile, not only as an apéritif before the meal or to accompany dessert afterwards, but also to enjoy during the meal. Oysters, raw tuna and sushi are a good match, and Naveran Dama's fresh acidity will compliment fruit desserts well, especially peaches and sliced oranges.

VINIFICATION AND AGING: The grapes are carefully selected in the vineyard. Chardonnay and Parellada ferment separately in stainless steel tanks at controlled temperatures. After blending, the wine undergoes a second fermentation in bottle and ages on the lees for at least 30 months.



LOCATION, SOIL, CLIMATE: Naveran's 40-hectare estate is located in Can Parellada, near Torrelavit in the Penedès Depression. Its vineyards form a mosaic of rolling hills, terraces and valley floors, with marl and calcareous clay soils. Influenced by the Garraf massif and Montserrat, the landscape supports balanced grape ripening and natural freshness, shaping wines with tension, elegance and a clear expression of Penedès.

TASTING NOTES Pale yellow, with aromas of white and citrus fruit, floral notes and a fresh background. The palate is balanced and pleasant, with fine, well-integrated bubbles. Fresh acidity is rounded by a subtle touch of sweetness. The finish is clean, fresh and persistent.

ALCOHOL CONTENT: 12.5%

UPC CODE: 810411010327