OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Naveran Dama

Naveran Dama is an organic Cava produced on the estate and aimed at achieving longevity and a rich body, according to its proprietor Michel Gillieron Parellada. The Naveran family's winemaking legacy dates back to 1901, and today they cultivate 110 hectares (272 acres) of vineyards in the Alt Penedès subregion, specifically in the town of Torrelavit. Despite Cava being Spain's most exported wine to the U.S., it remains a well-kept secret for its quality and value, as it is crafted using the same traditional methods as Champagne. Caves Naveran is a premium Cava producer that uses estate-grown organic grapes. Naveran Dama, a remarkable Cava, is skillfully crafted by combining Chardonnay for body and volume with Parellada for its vibrant and lively character, which balances the creamy richness of Chardonnay. Champagne enthusiasts will appreciate this Mediterranean "farmer's fizz," particularly when paired with oysters, raw tuna, sushi, or fruit desserts like peaches and sliced oranges, as its refreshing acidity complements them perfectly.

WHAT MAKES THIS WINE UNIQUE?: One of only a few vintage organic Cavas made in Spain. It offers a combination of full-bodied richness and a refreshing, bright, and crisp character. The Naveran estate has been producing high-quality Cavas since 1901. Notably, all Cavas produced at Naveran originate from vineyards owned and managed by the estate itself. Dama follows the traditional method for sparkling wine production, undergoing bottle fermentation, and it ages on its lees for a period of 24 months.

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

GRAPE: 85% Chardonnay, 15% 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: Each grape variety is harvested, crushed and fermented separately in stainless steel tanks at low temperature, tirage and second fermentation in the bottle typical of the traditional method for sparkling wine for a minimum of 18 months and often longer, depending on vintage. Then, deguelle (disgorgement) followed by dosage. The wine is aged for a minimum of 18 months and often longer, depending on vintage, 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 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-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 This is one of the finest Champagne imitations, or Cavas, I have tasted from Spain. Crisp notes of apple skins, brioche, baking spices and pears emerge from this fragrant, medium-bodied sparkler. It possesses tiny, uniformed bubbles, impressive purity and a heady finish. Consume it over the next 1-2 years.

ALCOHOL CONTENT: 12.5%

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