OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Perles Roses Cuvée Antonia



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?: Perles Roses is a single-site, organic Cava made entirely from Pinot Noir grown in Naveran's Carena vineyard. From the estate's highest parcel, this rosé combines fresh red fruit and mineral tension with fine, integrated bubbles and a creamy texture.

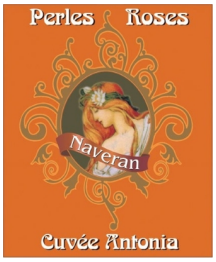
RATING HISTORY: 2021 93WE; 2020 92WE; 2018 92WE "Editors' Choice"; 2013 91VM; 2012 91WA

GRAPE: 100% Pinot Noir. Organically grown vines planted in the Carena vineyard in 2007. Its deep, mature soils are rich in limestone, and the vineyard's open, well-ventilated exposure supports slow, even grape ripening. These conditions bring precision, freshness and aging potential to the Pinot Noir. Residual sugar: 4.5 g/L.



PAIRING SUGGESTIONS: Cavas are 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 grapes are carefully selected and gently pressed. The must ferments at low temperature in stainless steel to preserve freshness and aromatic precision. After the second fermentation in bottle, the Cava ages on its lees for more than 30 months, adding complexity and integrating the bubbles.



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 rosé, with fresh red fruit, subtle sweetness and herbal nuances layered with a distinctive balsamic note of licorice. The palate is creamy, with fine, fully integrated bubbles and well-defined acidity. It finishes elegantly and persistently, with clear gastronomic appeal.

ALCOHOL CONTENT: 12.5%

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