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Naveran Brut Vintage Rosado





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?: This is a single vintage, Pinot Noir-dominant blend from organically farmed, all-estate fruit with extended lees contact. This rosado's Pinot character is beautifully evident on the nose and palate, and this will delight anyone who typically embraces grower Champagne.

RATING HISTORY: 2021 92WE; 2019 Best Buy W&S, 90IWR; 2014 90W&S; 2012 89RP

GRAPE: 70% Pinot Noir and 30% Parellada. Organically grown vines planted from 1975-1999. Tended in clay and limestone soil at 400 m (1,312 ft) elevation. This wine is certified organic and vegan. Residual sugar: 6 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. This Naveran Brut Rosado 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 harvest is carried out with very careful selection in the vineyard to preserve grape quality. Pinot Noir and Parellada ferment in stainless steel tanks at low temperature. After blending, tirage is carried out, followed by secondary fermentation in bottle and 20 to 24 months of aging on lees.

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 a deep, balsamic profile. Aromas of licorice and ripe red fruit are joined by subtle aging notes. Fine, well-integrated bubbles lead into a slightly crisp entry, followed by a smooth, creamy palate with defined acidity. The finish is balanced and persistent, with good volume.

ALCOHOL CONTENT: 12%

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