



# Equipo Navazos, Colet Navazos Reserva Brut Nature, DO Clàssic Penedés, Spain, 2018

## Producer Profile

Equipo Navazos was born out of a group of friend's passion to share the authentic, traditional wines of Jerez de la Frontera, Sanlúcar de Barrameda, El Puerto de Santa Maria and Montilla ... legitimately some of the greatest wines of the world!

These wines come from soleras and individual casks that remain, relatively neglected by the market in corners of many of Andalusia's most prestigious bodegas. These unexpected yet fortunate findings have been made available to wine lovers around the world in limited quantities under the La Bota series (consecutively numbered editions, with the date of each saca or withdrawal date on the label) ... in doing so respecting generations of expertise and care for these rare and beautiful wines. Today their efforts are increasingly focused on producing their own exceptional wines, such as Florpower, that truly express the character of Sanlúcar and its unique terroir. Outside of Andalusia, Equipo Navazos have collaborated with winemakers including Dirk Niepoort and Sergi Colet to develop authentic and individual wines that never fail to impress.

## Viticulture

All of the Chardonnay fruit for the Colet Navazos Reserva Brut Nature comes from certified organic vineyards.

## Winemaking

Colet Navazos Reserva Brut Nature is a sparkling wine produced under the newly designated Clàssic Penedés appellation, produced according to the traditional secondary fermentation in bottle, starting with base wines sourced from Colet vineyards. The southern presence is felt in the secondary fermentation and especially in the use of different dosage wines. The Chardonnay base wine which also includes a minute amount of Palomino Fino had a long ageing period of 41 months. Bone-dry, it has virtually no residual sugar. Just before bottling the southern contribution, a dosage of Manzanilla and Manzanilla Pasada is added which gives it a subtle but singular air of flor yeast.

## Tasting Note

Bone-dry, the nose is seductive and delicate, defined by white fruit jams, and ripe stone fruits. The creamy mousse envelop the palate of apricots and ripe oranges.



Product code: 4817

### Technical Details

#### Varieties:

Chardonnay 99%  
Palomino Fino 1%



**ABV:** 12%

**Closure:** Natural cork

**Colour:** White

**Style:** Other sparkling wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

[Order online](#) or email [orders@alliancewine.com](mailto:orders@alliancewine.com)