



COLET-NAVAZOS

Extra Brut

The first contacts between Sergi Colet and the members of Equipo Navazos took place in 2003, and by 2005 a collaboration was under consideration with the goal of making sparkling wines in the Jerez. As odd as the collaboration might seem there are remarkable similarities between the biologic aging that takes place in a sherry butt and the biologic aging that occurs in a bottle of sparkling wine. Furthermore both Jerez and the finest sparkling wines are grown in regions renown for their chalky soils and fairly neutral base wines. Finally there was a mutual curiosity about using different styles of Sherry as the dosage in Sparkling wine – how would these additions change the profile of the finished wines?

ORIGIN

Spain

APPELLATION

Penedès

SOIL

Clay limestone

AGE OF VINES

40

ELEVATION

280 meters

VARIETIES

Xarel-lo

FARMING

Sustainable

FERMENTATION

Secondary aging using flor yeasts, dosage with Sherry or Montilla depending on vintage

AGING

30 months on fine lees before disgorgement

Based on these mutual interest Sergi Colet and Equipo Navazos began experimenting and conducting trial runs with the eventual end point of producing a sparkling wine in Jerez, from Palomino Fino grown on Albariza, and aged and fermented with the native ambient flor yeasts. The wines are currently aging with no release date on the horizon. In the meantime Colet-Navazos has been exploring how secondary fermentation with flor and dosage with fortified wines from Jerez, Montilla and Sanlucar could impact the sparkling wines from Sergi's native Penedés. The result is sparkling wines under the appellation Penedés produced according to the traditional (champenoise) method of secondary fermentation in bottle, starting with base wines sourced from Colet vineyards, mainly Xarel-lo. The southern presence is felt in the secondary fermentation and especially in the use of different dosage wines.

ACCOLADES

91 – 2010 Colet-Navazos Extra Brut – Wine Advocate

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ERIC SOLOMON
SELECTIONS