



LA VIDA AL CAMP

Reserva Brut

the growers

A new project from the Raventós family (of the iconic Raventós i Blanc estate) which is inspired by a book written by Jaume Raventós in 1989, “La Vida al Camp.” The book is a reflection on his childhood experiences on the farm in Sant Sadurní d’Anoia. He is an ancestor of the Raventós family and it is a beautiful expression of life on the Penedès farms back then, and how farmers of the region worked their land with respect and love. La Vida al Camp wines are vinified with farmer friends of the region and who share the same feeling of passion and vision for nature as the Raventós family.

their land

Spain | Cava | Penedès

In 1872, Josep Raventós Fatjó began experimenting with Spanish wines made in the same manner as was being done in Champagne, France – and hence, CAVA was born. But unlike Champagne, the DO Cava designation is defined by a specific practice of winemaking, rather than a region where wine is made. There are over six regions with the DO Cava status, though over 90% of production (and the best quality) is from the Penedès region. The town of Sant Sadurní d’Anoia is the unofficial Cava capital in the heart of Penedès, home of many top producers, including the benchmark estate of Raventós i Blanc.

the wine

45% Macabeo, 45% Xarel.lo, 10% Parellada

La Vida al Camp, is blended with indigenous grapes (Macabeo, Xarel.lo, Parellada) from farmer friends of the region that work organically. Vinified and aged a minimum of 15 months at Josep Lluís’ cellar in Sant Sadurní d’Anoia.

Dosage: 7.2gr/l Alcohol: 11.5% UPC: 8421478800152

press

91 points, *I-Wine Review*

“Poached pear, clover and toasted grain provide a graceful introduction to this flavorful wine. Flavorful notes of baked apple on a chalky, broad palate. A blend of 45% Macabeo, 45% Xarello, and 10% Parellada from organically grown vineyards.”

91 points, *International Wine Report*

“Brings aromas and flavors of lemon zest, tangerine, brioche, sulfur and smoky minerals. The mousse is fine, yet intense providing incredible energy to the wine. Lovely notes of lemon and orange zest linger on the fresh, crisp finish.”

