

La Vida al Camp

Cava Brut



La Vida al Camp is inspired by the “Cabaler,” Jaume Raventós’ book from 1898, where he explains his childhood experiences on the farm in Sant Sadurní d’Anoia. He is an ancestor of the Raventós family and describes in detail what life was like on the Penedés farms at that time and how farmers in the region worked the land with respect and love for local matters.

La Vida al Camp, is blended with indigenous grapes (Macabeo, Xarel·lo, Parellada) from farmer friends of the region that work organically and who share the same feeling of passion and vision for nature, vinified and aged a minimum of 15 months in stacks at our friend’s Josep LLuís cellar in Sant Sadurní d’Anoia.

Analytical Data

Alcohol by volume: 11,5% Vol
Total acidity (measured as tartaric): 6,58 gr/l
pH: 2,99
Total sugars: 7,2 gr/l

Tasting Note

La Vida al Camp, is a genuine CAVA, in the pure sense and qualities of a sparkling wine of the region.

It is a fruit forward wine with subtle citric aromas, freshness and hints of grapefruit.

It has a rich and full aftertaste.

It is a perfect combination of aging aromas, a hint of fruit and a generous finish.



45% Macabeo
45% Xarel·lo
10% Parellada

*“Emotional exaltation
of subtle citric aromas”*