

## La Vida al Camp Rosé

### 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 Rosé, is blended with indigenous grapes (Macabeo, Xarel·lo) and Trepat 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): 7,34 gr/l  
pH: 2,83  
Total sugars: 4,9 gr/l

### Tasting Note

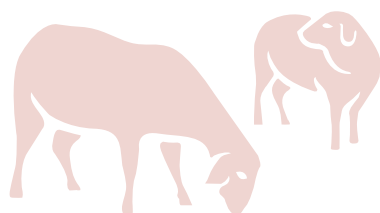
La Vida al Camp Rosé, a balance of the traditional varieties Macabeo, Xarel·lo and Trepat, which brings complexity and elegant color. A pale and subdued pink attracts you and pulls you with its sensuality.

The first aroma is clean, pure and little by little citrus aromas subtly emerge with memories of fresh white fruit and a touch of cassis.

The clean, direct sensation of the nose changes in the mouth where it combines a smooth, voluminous and fruity texture with a pleasant freshness and fine bubbles.



45% Macabeo  
40% Xarel·lo  
15% Trepat



*“An intriguing cava, full of freshness and sensuality”*