



VITA VIVET

Vita Vivet Ancestral Pet Nat · Natural

Natural wine · DO Catalunya · Organic

A single fermentation, finished inside the bottle. Natural haze, an irregular living bubble, apple and bread dough. Cava before cava existed.

APPELLATION	DO Catalunya
VARIETIES	Xarel·lo · Macabeu
AGEING	Ancestral method · single fermentation
FORMAT	75 cl
SERVE AT	8–10 °C

PAIRS WITH

Charcuterie, patatas bravas, fresh cheese, improvised dinners.

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«*Organic, natural, alive*»

THE WINERY

Since 1941, the same family making cava and wine in the same place. This is the part that does not fit on the label.