



VITA VIVET

Vita Vivet Cava Brut Nature

Cava · DO Cava

Zero added sugar. Dry, citrusy and mineral, with a faintly bitter finish that calls for the next glass. A cava built for food.

APPELLATION	DO Cava
VARIETIES	Xarel·lo · Macabeu · Parellada
AGEING	14 months on lees · zero dosage
FORMAT	75 cl
SERVE AT	6–8 °C

PAIRS WITH

Oysters, anchovies, chargrilled vegetables.

VITA VIVET

«*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.