

### 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 | Penedès

The Penedès has long been associated with innovative vineyards and wineries. In the 1970s, it became the first area in Spain to use stainless steel equipment and cold-fermentation. Since then the Penedès producers have been making excellent modern wines blending native with French varieties. There are three sub-regions of the DO: Baix Penedès on the coast, Mitja- Penedès, with rolling countryside and good southeastern exposure to the sun (the majority of the Dos production is here), and the Alt-Penedès which rises to 800 meters on the fringes of the central meseta.

### the wine

50% Ull de Llebre (*Tempranillo*), 25% Cabernet & 25% Garnatxa

Novembre is organically cultivated vines of the native varieties Ull de Llebre (“eye of the hare”) and Garnatxa with Cabernet Sauvignon, grown by farmer friends. The wines is fermented in tank and then spends a brief 3 months in oak barrels.

Alcohol: 14%

### in the glass

On the nose, wild and rustic notes of plums and blackberries that carry through to the palate with hints of tarragon and sage. The hint of wood gives the wine a backbone with gentle tannin to structure the dark fruit and savory components.

### press

**89 points**, Tanzer’s International Wine Cellar

“Smoky dark berries and cherry pit on the fragrant nose. Chewy, sharply focused bitter cherry and cassis flavors show good depth and pick up a smoky nuance with air. Closes with firm tannic grip, subtle sweetness and good length.” – Josh Reynolds

