# `Mala Vida` Valencia 2015

# Valencia, Spain





Grape Varieties	35% Monastrell
	35% Tempranillo
	20% Cabernet Sauvignon
	10% Syrah/Shiraz
Winemaker	Toni Arráez
Closure	Synthetic Cork
ABV	13.5%
Residual Sugar	1.85g/L
Acidity	4.9g/L
Wine pH	3.6
Bottle Sizes	75cl

# **PRODUCER**

Bodegas Arráez, located in Valencia, was established by local growers in 1916 to enable them to vinify their own harvest. In 1950, Don Antonio Arráez bought this property and it has been in the hands of the Arráez family ever since. The vineyards are 90 kilometres from the Mediterranean at 600-800 metres altitude, giving freshness to the grapes grown in this hot region. All the grapes are hand-picked. "Vivido" means "live life to the full".

#### **VINEYARDS**

Mala Vida comes from a sustainably farmed vineyard with vines that are between 15 and 30 years old, grown on limestone soils in the Terres de Alforins area.

#### **VINTAGE**

Harvest began in the third week of September and finished at the end of October.

# **VINIFICATION**

The wine is a fruit-forward blend of 35% Tempranillo, 10% Shiraz, 35% Monastrell and 20% Cabernet Sauvignon, fermented in stainless steel tanks. Malolactic fermentation took place before the wine was aged in a mixture of French and American oak barrels for eight months to add depth and roundness.

# **TASTING NOTES**

A purple red colour, with intense aromas of red and black fruits, and well balanced oak aromas. It has sweet tannins on the palate and a long persistent finish.

# **AWARDS**

Sommelier Wine Awards 2017, Gold