

## `Vivir Sin Dormir` Organic Jumilla Monastrell 2017

Jumilla, Murcia, Spain



### 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

The winery has 30 hectares of vineyards. Vivir Sin Dormir comes from a certified organic vineyard in Jumilla which is situated 650 metres above sea level. The Monastrell vines are over 30 years old and are grown on clay and limestone soils.

### VINTAGE

Extreme weather was seen across the wine world in 2017 and Spain was no exception. For the vines in Murcia, drought was the major issue with no rain falling between March and August. Luckily, a welcome spell of rain fell during the first week of September, allowing the vines to complete the ripening process. Overall grape quality was high with healthy bunches of smaller berries with intense flavours and excellent concentration.

### VINIFICATION

'Vivir Sin Dormir', which means 'to live without sleeping', is made from organically grown Monastrell, fermented in stainless steel tanks and aged for four months in a mixture of French, American and Hungarian oak, which adds spice and complexity to wine.

### TASTING NOTES

Vivir Sin Dormir is deep purple in colour with cherry fruit aromas on the nose. On the palate, it is fruit-forward with ripe red and black fruit flavours. It is a powerful and well-structured wine, with silky smooth tannins.

Grape Varieties	<b>100% Monastrell</b>
Winemaker	<b>Toni Arráez</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>2.43g/L</b>
Acidity	<b>5.2g/L</b>
Wine pH	<b>3.82</b>
Notes	<b>Certified Organic, Sustainable</b>