



MALA VIDA

AND YOU..., WHAT KIND OF LIFE ARE YOU LEADING?

D.O.P. VALENCIA

RED WINE

VARIETIES

30% Monastrell, 30% Tempranillo, 20%, Syrah and 20% Cabernet.

VINEYARDS AND SOIL

Vineyards cultivated in clay and limestone soils in the Terres dels Alforins area at 650 metres altitud. The vineyards grow in a Mediterranean climate.

OAK BARRELS

8 months in American, French and Hungarian oak barrels.

WINEMAKER'S TASTING NOTES

Mala Vida has a dark cherry red colour and aromas of great intensity amongst which red fruits a background of spices and roasted aromas. On the palate it is very pleasant and silky with greedy tannins that invite to drink more.

PAIRING SUGGESTIONS

Mala Vida is recommended with starters, meat, pastas, rice, and chocolate. Is the best wine to drink in those habitual moments in family, with friend or strangers for enjoy the good thinks of life. Best served between 12° o 15°C.

★ TECHNICAL DATA | PALLET

13,5 % Vol. Alc.
AT 5, g/L
pH 3,72

750 ml. glass bottle.
Cardboard box of 6 bottles.
720 bottles per europalet.

Mala Vida is the result of a blend designed to satisfy a large variety of palates. It´s a complex wine, where a myriad of hues appear owing to making the wine from four grapes varieties and three oak types with different roasted flavours during the maturing process. All these ingredients have been worked and loked afyer in detail to achive a seductive final product for the taste buds.

Did you know...? The label was designed by Francesca Della Croce, this label reflects the meaning of "Mala Vida" life style.