

LOS ARRÁEZ MALVASIA

“ FAMILY VINEYARDS ”



D.O.P. VALENCIA

VARIETIES

100% Malvasia

VINEYARDS AND SOIL

From two plots planted by the Arráez family 50 years ago in the area of La Font de la Figuera, in the region of Terres Dels Alforins.

OAK BARRELS

30% of the wine in French oak barrels of low tannicity.

WINEMAKER'S TASTING NOTES

Yellow colour, clean and shiny.

On the nose, we find a base of white fruits and a mineral background in balance with toasted hues that remind us of nuts. On the palate, is fresh with good acid levels of summer fruits, dried fruits and a pleasant fresh sensation. An unusual and complex wine that is going to have a very positive evolution with time.

Serve between 4° and 8°

PAIRING SUGGESTIONS

Los Arráez Malvasia is recommended with any Mediterranean dish; rice recipes, pasta dishes, fish and seafood.

It's a versatile wine, valid as an aperitif or with a full meal.

TECNICAL DATA

pH 3,23
Total Acidity : 5,03g/L
Residual Sugar : <4
Alc: 13,5%Vol.

PALLET

Size : 0,75
Box Bottles : 6
Pallet Bottles : 540

“ Rabbits are fast, we all know that. What you perhaps didn't know is that they love grapes, showing they haven't got bad taste.

This label is dedicated to these little thieves, who slip into our more than 40-year-old vineyards to carry off their booty. They are the best proof of the value of our grapes.” Toni Arráez