

# MALA VIDA

11.0% alc/vol

## **Mala Vida Natural**

The original, flagship version is an 11% Imperial Stout brewed with local “El Montseny” mountain water, six different malts (including smoked), and three hop varieties. This Catalan Imperial’s big malty palate is balanced with strong, toasty aromas and flavors.

## **Mala Vida Chili**

Two varieties of Mexican peppers, Chili Ancho and Chili de Àrbol, are added to the original stout after fermentation, giving Mala Vida Chili its unique “picante” flavor and mild hotness.

## **Mala Vida Bourbon**

Aged in Jack Daniel’s and Old Forester’s barrels for 5-6 months, Mala Vida Bourbon gives the already-toasty original an extra jolt of smoky, vanillin American whiskey flavors.

## **Mala Vida Brandy**

Spain is well known for brandy, and is the world’s largest producer. Mala Vida Brandy is produced by aging the original stout in barrels from the historic brandy region around Jerez de la Frontera in Andalusia.

*Available in 24/330ml cases, mixed cases of 16/330ml, and 30L kegs.*



*Shelton Brothers Inc.*