

El Lagar de Cabrera Blanco

Type of wine: Dry White

Winery: Dimobe

Country: Spain

Appellation of origin: Sierras de Málaga

Varieties of grapes used:

Moscatel de Alejandría

Presentation: 0,75 L

Elaboration:

The variety Moscatel de Alejandría is grown in the sun-struck area of Axarquía (eastern part of Málaga), a mountainous region with impressive rugged hills on soils covered with decomposing shale. The climate is warm and dry. The grapes are picked manually and kept in crates of 15 kg. The fruit is collected before the berries start drying on the vine to obtain aromatic musts with enough level of acidity which will give the wine its character and freshness. Only free-run must is used, obtained without mechanic pressing.

Maturing and aging: None

Analytical characteristics: 13% Vol.

Organoleptic characteristics:

Pale yellow with touches of green, brilliant and clear. Very intense aroma, white flowers and mineral. Powerful palate, good acidity and delicate end.

How to serve: Serve between 6 and 8° C.

El Lagar de Cabrera prizes:

Gold Medal: Premios Mezquita 2020

Silver Medal: Premios Vinduero 2019

Silver Medal: Premios Mezquita 2017

Gold Medal: Premios Vinduero 2016

Silver Medal: Premios Mezquita 2016

Bronze Medal: Premios Mezquita 2014

Silver Medal: Premios Palacio 2009

Torremolinos (Málaga)

Silver Medal: Premios Mezquita 2009

