

# El Lagar de Cabrera Tinto Crianza

**Type of wine:** Aged Red

**Winery:** Dimobe

**Country:** Spain

**Appellation of origin:** Sierras de Málaga

**Varieties of grapes used:** Syrah y Petit Verdot

**Presentation:** 0,75 L

## **Elaboration:**

The varieties Syrah and Petit Verdot are cultivated in vineyards located at a height over 700 meters, where day and night temperature variations allow for the perfect maturation of the grape. The hand-picked grapes are brought to the winery in crates of 20 kg each.

## **Maturing and aging:**

12 months in american and french oak barrels.

**Analytical characteristics:** 14% Vol.

## **Organoleptic characteristics:**

Attractive cherry color, elegant on the nose with vanilla, coco and black fruit aromas. The mouth offers a fresh wine with hints of chocolate, vanilla; this is a creamy wine with a long-lasting aftertaste.

**How to serve:** Serve between 12 and 14° C.

## **El Lagar de Cabrera prizes:**

**Silver Medal:** Premios Mezquita 2019

**Silver Medal:** Premios Mezquita 2018

**Bronze Medal:** Premios Mezquita 2015

**Silver Medal:** CINVE 2009

