

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:

Gold Medal: Premios Zarcillo 2021

Silver Medal: Premios Mezquita 2019

Silver Medal: Premios Mezquita 2018

Bronze Medal: Premios Mezquita 2015

Silver Medal: CINVE 2009

