

El Lagar de Cabrera Rosado

Type of wine: Rosé

Winery: Dimobe

Country: Spain

Appellation of origin: Sierras de Málaga

Varieties of grapes used: Romé y Syrah

Presentation: 0,75 L

Elaboration:

Wine made of Syrah, grape grown in vineyards located in Ronda more than 700 meters altitude, where the difference temperature between night and day allows perfect grape ripening; and Romé grapes from Montes de Málaga and Axarquía, where the altitude of the vineyard is higher than 800 meters. Hand-made harvesting, transporting the grapes to the winery in boxes of 15 kg.

Maturing and ageing: None

Analytical characteristics: 13% Vol.

Organoleptic characteristics:

Clean and brilliant with shades of raspberry and violet edge. Aromas of strawberry gum and red fruits. Fresh, tasty and a bitter touch.

How to serve: Serve between 8 y 10° C.

El Lagar de Cabrera prizes:

Gold Medal in Women: Premios Vinduero 2019

Silver Medal: Premios Vinduero 2019

Bronze Medal: Premios Mezquita 2019

Silver Medal: Premios Mezquita 2018

Silver Medal: Premios Mezquita 2016

Silver Medal: Premios Zarcillo 2015

