

El Lagar del Zar

Type of wine: Naturally Sweet Red

Winery: Dimobe

Country: Spain

Appellation of origin: Without D.O.

Varieties of grapes used: Tempranillo, Syrah and Romé

Presentation: 0,50 L

Elaboration:

All the grapes are cultivated in vineyards located at a height over 700 meters in Finca La Indiana (Ronda), where day and night temperature variations allow for the perfect maturation of the grape; but Rome that is grown in Montes de Málaga area, at 900 meters. The hand-picked grapes are brought to the winery in crates of 20 kg each after they have been laid in the "paseros" for drying them in order to get more residual sugar.

Maturing and aging: None

Analytical characteristics:

13 % vol.

Organoleptic characteristics:

Cherry color, clean and brilliant. In the nose, flowers reminding, licorice. The mouth is powerful, creamy wine and unctuous with a long-lasting aftertaste.

How to serve: Serve between 9 and 11° C.

El Lagar del Zar prices:

Silver Medal: Premios Mezquita 2020

