

# EL LAGAR DE CABRERA CRIANZA

Tinto Syrah

**Type of wine:** Red wine

**Appellation of Origin:** Sierras de Málaga

**Varieties of grapes used:** Syrah

**Presentation :** 0.75 l

**Elaboration:** The variety Syrah is 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. After stripping the grapes from the stalks, the fermentation process is started in stainless steel tanks at a controlled temperature. By pressing the grapes in pneumatic presses, free-run juice is obtained.

**Maturing and aging:** No ageing in wood.

**Analytical features:** Actual alcoholic strength by volume of 14%.

**How to serve:** To be served at 18° C.

**Organoleptic characteristics:** attractive cherry colour, 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 lasting aftertaste.



**El Lagar de Cabrera Tinto Syrah Crianza Prizes:**

**Silver Medal:** Premios Mezquita 2018

**Bronze medal:** Premios Mezquita 2015

**Silver medal:** CINVE 2009

*dimobe*  
Bodega A. Muñoz Cabrera

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