

El Lagar de Cabrera Tinto Joven

Type of wine: Young Red

Winery: Dimobe

Country: Spain

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 starts in stainless steel tanks with controlled temperature.

Maturing and aging: None

Analytical characteristics: 13,5% Vol.

Organoleptic characteristics:

Fragrances of cherry and black fruit, liquorice and overripe fruit. Vigorous and warm wine, flavored in mouth, well-balanced and unctuous.

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

El Lagar de Cabrera prizes:

Gold Medal: Premios Mezquita 2017

Gold Medal: Premios Zarcillo 2015

Silver Medal: Premios Mezquita 2015

Silver Medal: Premios Mezquita 2014

Bronze Medal: Premios Mezquita 2010

Silver Medal: Premios Palacio 2009 Torremolinos (Málaga)

Great Gold Medal: Concours Mondial de Bruxelles 2009

Gold Medal: Premios Bacchus 2008

