

# EL LAGAR DE CABRERA

**Type of wine:** Vino Seco Moscatel

**Designation of Origin:** Sierras de Málaga

**Grape variety:**

Moscatel de Alejandría (Moscatel de Málaga)

**Presentation:** 0.75 l

**Preparation:** The variety Moscatel de Alejandría is grown in the sunstruck area of Axarquía (eastern part of Málaga), a mountainous region with impressive rugged hills on soils covered with decomposing shale. The climate is warm and dry.

The grapes are picked manually and kept in crates. The fruit is collected before the berries start drying on the vine to obtain aromatic musts with a sufficient level of acidity which will give the wine its character and freshness. Only free-run must is used, obtained by means of a pneumatic press and submitted to a cold debourbage. The clean must will then ferment in stainless steel tanks equipped with temperature control. The ideal temperature for the fermentation process is about 17°C.

**Ripening and ageing:** Not ripened in wooden barrels.

**Analytic description:** Alcoholic degree 13%. Reducing sugars less than 2 g/l.

**Organoleptic characteristics:**

Pale yellow with touches of green, brilliantly clear and very lively in the glass.

The wine's nose is characterised by its olfactory intensity; its fragrances of pineapple, papaya, the scent of dried figs, cake and balsamic notes make it a complex and seductive wine. The mouth feel offers a good quality and well-balanced acidity, suggestive from the start to the very end.

Lasting and qualitative aftertaste.



**Serving:** Ideal serving temperature between 8 and 12 °C. Drink it as an aperitive with tapas, snacks, etc. Also with fish and seafood.

**Prizes:**

**Gold Medal:** Premios Mezquita 2017

**Gold Medal:** Premios Vinduro 2016

**Silver Medal:** Premios Mezquita 2016

**Bronze medal:** Premios Mezquita 2014

**Silver medal:** Premios Palacio 2009 Torremolinos (Málaga)

**Silver medal:** Premios Mezquita 2009

*dimobe*  
Bodega A. Muñoz Cabrera

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