

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 2019

Silver medal: Premios Mezquita 2018

Bronze medal: Premios Mezquita 2015

Silver medal: CINVE 2009

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Bodega A. Muñoz Cabrera

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