

# EL LAGAR DE CABRERA

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 ageing:** No aging in wood.

**Analytical features:** Actual alcoholic strength by volume of 13,5 %.

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

**Organoleptic characteristics:** Cherry and black fruit flavours, liquorice and overripe fruit. Vigorous and warm wine. Vigorous, flavoured in mouth, well-balanced and unctuous.

## El Lagar de Cabrera Tinto Syrah 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)

**Grand Gold medal:** Concours Mondial de Bruxelles 2009

**Gold medal:** Premios Bacchus 2008.



*dimobe*  
Bodega A. Muñoz Cabrera

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