

EL LAGAR DEL ZAR

Type of wine: Naturally red wine

Appellation of Origin: None

Varieties of grapes:

Syrah, Tempranillo, Melonera, Rome.

Presentation: 0,50 l

Elaboration:

All the grapes is cultivated in vineyards located at a height over 700 meters in Finca La Indiana, where day and night temperature variations allow for the perfect maturation of the grape; but Rome that is grown in Málaga Mountains area, at 900 meters. The hand-picked grapes are brought to the winery in crates of 15 kg each after they have been laid in the "paseros" for drying them in order to get more residual sugar.

Maturing and aging: None

Analytic description: Alcohol degree 13%.

Organoleptic characteristics:

Bonito color cereza con Cherry colour, clean and brilliant. In the nose, flowers reminding, licorice. The mouth is powerful, creamy wine and unctuous with a long-lasting aftertaste.

Consumption: Serve between 9 and 11°C.



dimobe 
Bodega A. Muñoz Cabrera

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