

# LANGA CLASSIC



## RED WINE

Origin	Spain	
Region	Calatayud	
Variety	Garnacha	
Vineyard Age	70 - 100 years	
Production	1000 - 3500 kg/ha.	
Solids	Slatey and Stony	
Altitude	800 - 1000 m.	
Viticulture	Traditional	

## Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast	
Malolactic Fermentation	Yes	
Time in barrel	12 months in French oak	
Time in bottle	± 6 months	
Allergens	Contains sulfites	

## Tasting

Colour	Cherry red, very deep with light cardinal tints.	
Nose	Jammy with cherry and blackberry, with spicy aromas (cinnamon and vanilla), chocolate, liquorice. Mineral base of graphite and slate.	
Mouth	Honest, with a good attack and aftertaste. Long and structured. Unctuous and big body.	

## Food pairing

Due to its complexity it is an excellent accompaniment to red meats, cold cured Iberian meats and cured cheeses.

Serving temperature	17 - 18°C	
Recommended consumption	5-10 years	

## Logistics

<b>Bottle</b>		
GTIN13	8420560000654	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
<b>Box</b>	6 bottles	12 bottles
GTIN14	28420560000658	18420560000651
Dimensions (LxHxD)	27 x 16 x 33,5 cm	31 x 23,5 x 33,5 cm
Weight	7 kg	14 kg
<b>Palettes</b>		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	720	900
Weight	840 kg	1050 kg

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