LANGA FRENESÍ







· Medals and Awards · Capture the QR Code



RED WINE

Origin	Spain		
Region	Calatayud		
Variety	Garnacha, Mazuela y Shiraz		
Vineyard Age	15 - 40 years		
Production	3000 - 4000 kg/ha.		
Solids	Slatey and stony		
Altitude	800 - 900 m.		
Viticulture	Organic		

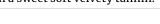
Production

Harvest	Manual		
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast		
Malolactic Fermentation	Yes		
Time in barrel	3-6 months in American, European and French oak	#	
Time in bottle	± 6 months		
Allergens	Contains sulfites		

Tasting

Colour	Mature cherry red, with tints of violet.	
Nose	Fruity (strawberry, raspberry) and floral and scrubland. Toasted vintage aromas, smoky and tobacco.	

outh Smooth at first soon shows its tannic strength, however with a sweet soft velvety tannin.



Food pairing

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

Serving temperature	15°C
Recommended consumption	1 - 5 years



Logistics

<i>_</i>			
Bottle			
GTIN13	8420560000685		
Туре	Bordelaise		
Height	313 mm		0 0 0
Diameter	73 mm		
Weight (empty)	400 gr		
Box	6 bottles	12 bottles	
GTIN14	18420560000682	284205600006	89
Dimensions (LxHxD)	27 x 16 x 33,5 cm	31 x 23,5 x 33,5	5 cm
Weight	7 kg	14 kg	
Palettes			
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	

t. (+34) 976 88 18 18 f. (+34) 976 88 44 63

Ctra. N-II, km. 241,700 C.P. 50300 CALATAYUD (Zaragoza) Spain www.bodegas-langa.cominfo@bodegas-langa.com