

# LANGA MÍTICO



## WHITE WINE

Origin	Spain	
Region	Calatayud	
Variety	100% Chardonnay	
Vineyard Age	70 - 100 years	
Production	1000 - 3500 kg/ha.	
Solids	Slatey and stony	
Altitude	800 - 9000 m.	
Viticulture	Organic	

## Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 16°C	
Malolactic Fermentation	Not carried out, in order to conserve a good final acidity	
Time in barrel	No barrel	
Time in bottle	± 6 months	
Allergens	Contains sulfites	

## Tasting

Colour	Straw colour with green tints.	
Nose	Complex and intense aroma varied with apple, peach, fennel, honey and exotic fruits (guava, passion fruit).	
Mouth	Ample palate, fat, on first taste clean and fresh thanks to its sharp acidity. Syrupy after tasting.	

## Food pairing

Perfect accompaniment to pastas, fatty fish and white meats.		
Serving temperature	8°C	
Recommended consumption	1-2 years	

## Logistics

<b>Bottle</b>		
GTIN13	8420560000340	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
<b>Box</b>	6 bottles	12 bottles
GTIN14	28420560000344	18420560000347
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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