

Langa

TRILOGÍA


FAMILIA
LANGA
Desde 1867




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	Intense red with violet tint.	
Nose	Fruity aroma (gooseberry, cherry) and floral (violet). It also has a vanilla, chocolate and peppery aroma.	
Mouth	Meaty, big and long. Sweet tannin and round.	

Food pairing

Ideal with meats, cured cheeses and game stews.		
Serving temperature	17 - 18°C	
Recommended consumption	1 - 5 years	

Logistics

Bottle		
GTIN13	8420560000760	
Type	Bordelaise standard 37,5 cl	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	12 bottles	
GTIN14	28420560000767	
Dimensions (LxHxD)	28,5 x 19 x 25 cm	
Weight	8,20 kg	
Palettes		
Class	EUR	
Dimensions (LxHxD)	120 x 80 x 177 cm	
Amount of bottles	1512	
Weight	1050 kg	

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*GENERIC DATA SHEET - Some data may change depending on the year and/or vintage.