

# MARCO

## VALERIO MARCIAL

FAMILIA  
**LANGA**

Desde 1887



### RED WINE

Origin	Spain
Region	Calatayud
Variety	Garnacha
Vineyard Age	70 - 90 years
Production	2000 - 3000 kg/ha.
Solids	State, clay and stony
Altitude	700 - 800 m.
Viticulture	Biodynamics



### Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	In ovoid tank
Time in concrete egg	12 - 15 months
Time in bottle	± 6 months
Allergens	Contains sulfites



### Tasting

Colour **Cherry red.**

Nose **Exuberant aromas reminiscent of fruits of the forest and other red and black skinned fruit. Lacteous and mineral aromas.**

Mouth **A wine of great character. Fat, voluminous and round. Structured and elegant.**



### Food pairing

Classic entrecote with vegetables, roasts or a cheese board.

Serving temperature **17 - 18°C**

Recommended consumption **5-10 years**



### Logistics

#### Bottle

GTIN13	8420560000012
Type	Burgundy Terre
Height	313 mm
Diameter	73 mm
Weight (empty)	400 gr



<b>Box</b>	6 bottles	12 bottles
GTIN14	2842056000016	1842056000019
Dimensions (LxHxD)	27 x 16 x 33,5 cm	33,5 x 20 x 31 cm
Weight	7 kg	14,5 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



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