

PI - 3,1415



WHITE WINE

Origin	Spain
Region	Aragón
Variety	100% White Garnacha
Vineyard Age	30 - 60 years
Production	3000 - 3400 kg/ha.
Solids	Calcareous clay
Altitude	800 - 900 m.
Viticulture	Traditional



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 15°.
Malolactic Fermentation	Not carried out, in order to conserve a good final acidity
Time in concrete egg	6 - 12 months
Time in bottle	± 6 months
Allergens	Contains sulfites



Tasting

Colour	Yellow with lemony tints.
Nose	Aromas of white fruits (melon, peach and apple), which fuse with honey and butter aromas. Light spicy aromas and vintage aromas.
Mouth	Fleshy and fat, at first clean and unctuous thanks to its sharp acidity. Very long after tasting.



Food pairing

Perfect accompaniment to pastas, fatty fish and white meats.

Serving temperature	10°C
Recommended consumption	3 - 5 years



Logistics

Bottle		
GTIN13	815722010158	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box		
GTIN14	18420560000118	28157220000115
Dimensions (LxHxD)	27 x 16 x 33,5 cm	31 x 23,5 x 33,5 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



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