

# SEÑORÍO DE AYUD.

FAMILIA  
**LANGA**  
Desde 1867



## WHITE WINE

Origin	Spain	
Region	Calatayud	
Variety	100% Chardonnay	
Vineyard Age	30 years	
Production	3000 - 4000 kg/ha.	
Solids	Slatey and stony	
Altitude	800 - 900 m.	
Viticulture	Organic farming	

## Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 25°	
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 pasta, fatty fish and white meats.		
Serving temperature	8°C	
Recommended consumption	1 - 2 years	

## Logistics

<b>Bottle</b>		
GTIN13	8420560000883	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
<b>Box</b>	6 bottles	12 bottles
GTIN14	28420560000887	18420560000880
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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