

SEÑORÍO DE AYUD.

FAMILIA
LANGA
Desde 1867



WHITE WINE

Origin	Spain	
Region	Calatayud	
Variety	100% Macabeo	
Vineyard Age	30 years	
Production	5000 - 7000 kg/ha.	
Solids	Clayey and stony	
Altitude	800 - 900 m.	
Viticulture	Traditional	

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

Bottle		
GTIN13	8420560000548	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	18420560000545	28420560000542
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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