

LANGA CLASSIC



Origin	Spain
Region	PDO Calatayud
Variety	100% Garnacha
Vineyard Age	70 - 100 years
Production	1000 - 1500 kg/ha
Soil	Slate and stony
Altitude	800 - 1000 m
Viticulture	Traditional



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	In oak barrels
Time in barrel	12 months in American, European and French oak
Time in bottle	> 6 Months



Tasting

Colour	Cherry red, very deep with light cardinal tints.
Nose	Jammy with cherry and blackberry, with spicy aromas (cinnamon and vanilla), chocolate, liquorice. Mineral base of graphite and slate.
Mouth	Honest, with a good attack and aftertaste. Long and structured. Unctuous and big body.



Food pairing

Due to its complexity it is an excellent accompaniment to red meats, cold cured Iberian meats and cured cheeses.

Serving temperature 17-18°C



Logistics

GTIN 13	8420560000654	
Bottle		
Type	Bordelaise	
Height	325 mm	
Diameter	74.4 mm	
Weight (empty)	560 gr	
Box		
Dimensions (LxHxD)	23 x 16 x 33.5 cm	31 x 23.5 x 33.5 cm
Capacity	6 bottles	12 bottles
Weight	7.5 kg	15 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 183 cm	120 x 100 x 183 cm
Amount of bottles	720	900
Weight	920 kg	1145 kg



LANGA FRENESÍ



Origin	Spain
Region	PDO Calatayud
Variety	Merlot, Garnacha, Cabernet Sauvignon and Shiraz
Vineyard Age	30 years
Production	3000 - 4000 kg/ha
Soil	Slate and stony
Altitude	800 - 900 m
Viticulture	Biodynamic



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	In oak barrels
Time in barrel	4-6 months in American, European and French oak
Time in bottle	> 6 Months



Tasting

Colour	Mature cherry red, with purplish tints.
Nose	Extremely accentuated mineral character. Spicy overtones (vanilla, cinnamon, pepper and clove). Highly toasted. Mature black fruit, somewhat jammy.
Mouth	Fine body, dense, meaty and muscular. Good tannic strength, tannin round and silky.



Food pairing

An excellent accompaniment to all kinds of meats, stews and game.

Serving temperature 15°C



Logistics

GTIN 13	8420560000685	
Bottle		
Type	Bordelaise	
Height	325 mm	
Diameter	74.4 mm	
Weight (empty)	560 gr	
Box		
Dimensions (LxHxD)	23 x 16 x 33.5 cm	31 x 23.5 x 33.5 cm
Capacity	6 bottles	12 bottles
Weight	7.5 kg	15 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 183 cm	120 x 100 x 183 cm
Amount of bottles	720	900
Weight	920 kg	1145 kg




LANGA PASIÓN




Origin	Spain	
Region	PDO Calatayud	
Variety	100% Garnacha	
Vineyard Age	25 - 40 years	
Production	4000 - 6000 kg/ha	
Soil	Stony, clay and limestone	
Altitude	700 - 800 m	
Viticulture	Traditional	

Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast	
Malolactic Fermentation	In oak barrels	
Time in barrel	4-6 months in American oak	
Time in bottle	> 6 Months	

Tasting

Colour	Mature cherry red, with tints of violet.	
Nose	Fruity (strawberry, raspberry) and floral and scrubland. Toasted vintage aromas, smoky and tobacco.	
Mouth	A structured wine, balanced and excellent acidity. Smooth at first soon shows its tannic strength, however with a sweet soft velvety tannin.	

Food pairing

Due to its complexity it is an excellent accompaniment to red meats, cold cured Iberian meats and cured cheeses.

Serving temperature 15°C



Logistics

GTIN 13	8420560000289	
Bottle		
Type	Bordelaise	
Height	325 mm	
Diameter	74.4 mm	
Weight (empty)	560 gr	
Box		
Dimensions (LxHxD)	23 x 16 x 33.5 cm	31 x 23.5 x 33.5 cm
Capacity	6 bottles	12 bottles
Weight	7.5 kg	15 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 183 cm	120 x 100 x 183 cm
Amount of bottles	720	900
Weight	920 kg	1145 kg



LANGA MÍTICO



Origin	Spain
Region	PDO Calatayud
Variety	100% Chardonnay
Vineyard Age	30 years
Production	3000 - 4000 kg/ha
Soil	Slate and stony
Altitude	800 - 900 m
Viticulture	Biodynamic



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to conserve a good final acidity
Time in barrel	No barrel
Time in bottle	> 6 Months



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 pastas, fatty fish and white meats.

Serving temperature 8°C

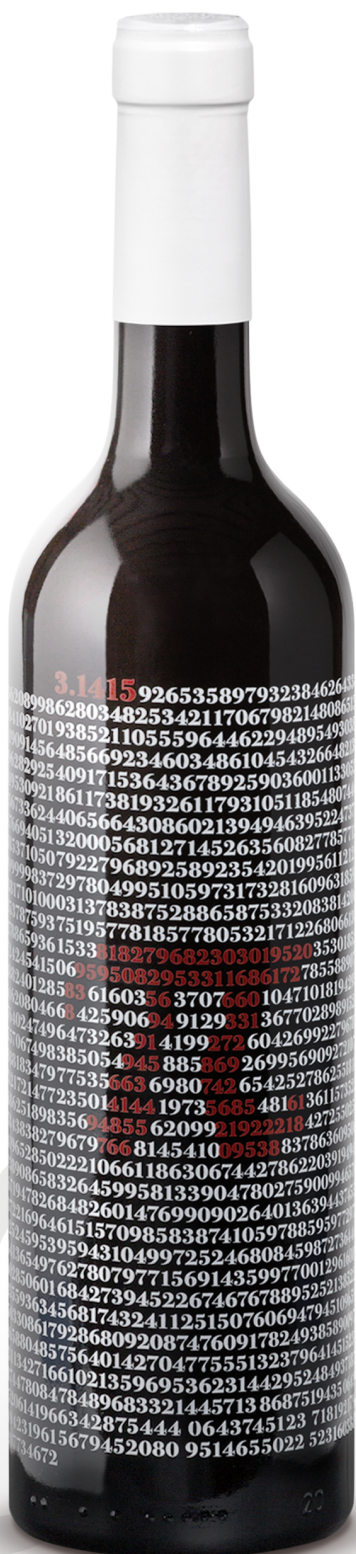


Logistics

EAN	8420560000340	
Bottle		
Type	Bordelaise	
Height	325 mm	
Diameter	74.4 mm	
Weight (empty)	560 gr	
Box		
Dimensions (LxHxD)	23 x 16 x 33.5 cm	31 x 23.5 x 33.5 cm
Capacity	6 bottles	12 bottles
Weight	7.5 kg	15 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 183 cm	120 x 100 x 183 cm
Amount of bottles	720	900
Weight	920 kg	1145 kg



PI - 3,1415



Origin	Spain
Region	Aragón
Variety	100% Concejón
Vineyard Age	90 - 100 years
Production	1000 kg/ha
Soil	Stony
Altitude	900 - 1000 m
Viticulture	Traditional



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	In oak barrels
Time in barrel	12 months in American, European and French oak
Time in bottle	> 6 Months



Tasting

Colour	Cherry red, very deep with purplish tints.
Nose	Fragrant nose of mature red and black fruits. Elegant vintage aromas, with hints of cocoa and tobacco. Complex and elegant.
Mouth	Unctuous on the mouth, fat and very glyceric. Sweet tannins, round and velvety.



Food pairing

Due to its singular qualities this wine is ideal with red meats, Serrano ham and cured cheeses.

Serving temperature 17-18°C



Logistics

GTIN 13	8157220100736	
Bottle		
Type	Bordelaise	
Height	325 mm	
Diameter	74.4 mm	
Weight (empty)	560 gr	
Box		
Dimensions (LxHxD)	23 x 16 x 33.5 cm	31 x 23.5 x 33.5 cm
Capacity	6 bottles	12 bottles
Weight	7.5 kg	15 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 183 cm	120 x 100 x 183 cm
Amount of bottles	720	900
Weight	920 kg	1145 kg



PI - 3,1415



Origin	Spain
Region	Aragón
Variety	100% White Garnacha
Vineyard Age	60 years
Production	3000 - 4000 kg/ha
Soil	Calcareous clay
Altitude	800 - 900 m
Viticulture	Traditional



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 16°
Malolactic Fermentation	Not carried out, in order to conserve a good final acidity
Time in barrel	6 months in French oak
Time in bottle	> 6 Months



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



Logistics

GTIN 13	815722010158
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Bottle

Type	Bordelaise
Height	325 mm
Diameter	74.4 mm
Weight (empty)	560 gr



Box

Dimensions (LxHxD)	23 x 16 x 33.5 cm	31 x 23.5 x 33.5 cm
Capacity	6 bottles	12 bottles
Weight	7.5 kg	15 kg



Palettes

Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 183 cm	120 x 100 x 183 cm
Amount of bottles	720	900
Weight	920 kg	1145 kg



REYES D'ARAGON

CUVÉE REAL



Origin	Spain
Region	PDO Calatayud
Variety	100% Garnacha
Vineyard Age	70 - 100 years
Production	1000 - 1500 kg/ha
Soil	Slate and stony
Altitude	800 - 1000 m
Viticulture	Traditional



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	In oak barrels
Time in barrel	12 months in American, European and French oak
Time in bottle	> 6 Months



Tasting

Colour	Cherry red, very deep with light cardinal tints.
Nose	Jammy with cherry and blackberry, with spicy aromas (cinnamon and vanilla), chocolate, liquorice. Mineral base of graphite and slate.
Mouth	Honest, with a good attack and aftertaste. Long and structured. Unctuous and big body.



Food pairing

Due to its complexity it is an excellent accompaniment to red meats, cold cured Iberian meats and cured cheeses.

Serving temperature 17-18°C



Logistics

GTIN 13	8420560000661	
Bottle		
Type	Burgundy	
Height	300 mm	
Diameter	86 mm	
Weight (empty)	600 gr	
Box		
Dimensions (LxHxD)	26 x 18 x 31 cm	33.5 x 20 x 31 cm
Capacity	6 bottles	12 bottles
Weight	7.5 kg	15 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 170 cm	120 x 100 x 170 cm
Amount of bottles	570	660
Weight	730 kg	845 kg



REYES D'ARAGON

PREMIUM



Origin	Spain
Region	PDO Calatayud
Variety	100% Garnacha
Vineyard Age	25 - 40 years
Production	4000 - 6000 kg/ha
Soil	Stony, clay and limestone
Altitude	700 - 800 m
Viticulture	Traditional



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	In oak barrels
Time in barrel	4-6 months in American oak
Time in bottle	> 6 Months



Tasting

Colour	Mature cherry red, with tints of violet.
Nose	Fruity (strawberry, raspberry) and floral and scrubland. Toasted vintage aromas, smoky and tobacco.
Mouth	A structured wine with a balanced, excellent acidity. Smooth at first, it soon shows its tannic strength. However, it has a sweet, soft, velvety tannin.



Food pairing

Due to its complexity it is an excellent accompaniment to red meats, cold cured Iberian meats and cured cheeses.

Serving temperature 17-18°C



Logistics

GTIN 13		8420560000678	
Bottle			
Type	Burgundy		
Height	300 mm		
Diameter	86 mm		
Weight (empty)	600 gr		
Box			
Dimensions (LxHxD)	26 x 18 x 31 cm	33.5 x 20 x 31 cm	
Capacity	6 bottles	12 bottles	
Weight	7.5 kg	15 kg	
Palettes			
Class	EUR	AMERICAN	
Dimensions (LxHxD)	120 x 80 x 170 cm	120 x 100 x 170 cm	
Amount of bottles	570	660	
Weight	730 kg	845 kg	



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TRILOGÍA



Origin	Spain	
Region	PDO Calatayud	
Variety	Cabernet Sauvignon, Merlot, Shiraz	
Vineyard Age	30 years	
Production	3000 - 4000 kg/ha	
Soil	Slate and stony	
Altitude	800 - 900 m	
Viticulture	Biodynamic	

Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 24°C	
Malolactic Fermentation	In oak barrels	
Time in barrel	4-6 months in American, European and French oak	
Time in bottle	> 6 Months	




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	

Logistics

GTIN 13	8420560000760	
Bottle		
Type	Bordelaise standard 37,5 cl	
Height	240 mm	
Diameter	61 mm	
Weight (empty)	300 gr	
Box		
Dimensions (LxHxD)	28,5 x 19 x 25 cm	
Capacity	12 bottles	
Weight	8.2 kg	
Palettes		
Class	EUR	
Dimensions (LxHxD)	120 x 80 x 177 cm	
Amount of bottles	1512	
Weight	1050 kg	



Origin	Spain	
Region	CAVA	
Variety	80% Chardonnay, 20% Macabeo	
Type	Brut Nature	
Vineyard age	30 - 40 years	
Production	6000 - 8000 kg/ha	
Soil	Stony and clay	
Altitude	700 - 800 m	
Viticulture	Traditional	

Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C 3 months matured in barrel
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	RESERVA 40 months sur lattes
Added sugar	Only residual sugars

Tasting


Colour	Vibrant pale golden yellow colour. Extremely fine bubbles which slowly surface to form a crown.
Nose	Fresh aroma with great complexity, with overtones of baking smells, originating from a 40 month vintage, with light tones of fresh fruit of its original wine base.
Mouth	Fresh and smooth, fine bubble which integrates into the complexity of the cava. An elegant end, serious, long and dry.

Food pairing

Salads, roasts, rice dishes, shellfish and oven baked fish.

Serving temperature 8-10°C

Logistics


GTIN 13	8420560000272	
Bottle		
Type	Standard Cava	
Height	325 mm	
Diameter	88.4 mm	
Weight (empty)	900 gr	
Box		
Dimensions (LxHxD)	27 x 18.9 x 33 cm	36 x 28 x 33 cm
Capacity	6 bottles	12 bottles
Weight	10 kg	20 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg



Origin	Spain	
Region	CAVA	
Variety	60% Chardonnay, 40% Macabeo	
Type	Brut Nature	
Vineyard age	30 - 40 years	
Production	6000 - 8000 kg/ha	
Soil	Stony and clay	
Altitude	700 - 800 m	
Viticulture	Traditional	


Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C 3 months matured in barrel
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	RESERVA 20 months sur lattes
Added sugar	Only residual sugars




Tasting




Colour	Vibrant pale yellow colour with steely tints; persistent fine frothing.
Nose	Intense aroma of nuts and vintage on the nose. Aromatic herbs, butter and honey.
Mouth	The bubble perfectly integrates into the mouth, highlighting a perfect balance between sweetness and acidity. Long and elegant.



Food pairing

Salads, roasts and oven baked fish.	
Serving temperature 6-8°C	

Logistics

GTIN 13	84205600000104		
Bottle			
Type	Standard Cava		
Height	325 mm		
Diameter	88.4 mm		
Weight (empty)	900 gr		
Box			
Dimensions (LxHxD)	27 x 18.9 x 33 cm	36 x 28 x 33 cm	
Capacity	6 bottles	12 bottles	
Weight	10 kg	20 kg	
Palettes			
Class	EUR	AMERICAN	
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm	
Amount of bottles	540	600	
Weight	920 kg	1020 kg	

Origin	Spain
Region	CAVA
Variety	75% Macabeo, 25% Chardonnay
Type	Brut
Vineyard age	30 - 40 years
Production	6000 - 8000 kg/ha
Soil	Stony and clay
Altitude	700 - 800 m
Viticulture	Traditional



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	RESERVE 17 months sur lattes
Added sugar	7 grl/l after disgorgin



Tasting

Colour	Straw colour with steely reflections. Fine bubbles in continuous strings that form a crown on the surface.
Nose	Reminiscent of a variety of tropical fruits (passion fruit, mango), along with aromas of freshly baked brioche. Light overtones of honey and nuts.
Mouth	On first taste dry with a light bubble which leaves a pleasant sensation. Structure middle to high, good balance between alcohol and acidity. Unctuous.



Food pairing

Perfect accompaniment to hors d'oeuvres.
Ideal as a welcoming glass.

Serving temperature 6-8°C



Logistics

GTIN 13	8420560000050	
Bottle		
Type	Standard Cava	
Height	325 mm	
Diameter	88.4 mm	
Weight (empty)	900 gr	
Box		
Dimensions (LxHxD)	27 x 18.9 x 33 cm	36 x 28 x 33 cm
Capacity	6 bottles	12 bottles
Weight	10 kg	20 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg





Origin	Spain
Region	CAVA
Variety	75% Macabeo, 25% Chardonnay
Type	Brut Nature
Vineyard age	30 - 40 years
Production	6000 - 8000 kg/ha
Soil	Stony and clay
Altitude	700 - 800 m
Viticulture	Traditional



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	12 months sur lattes
Added sugar	Only residual sugars



Tasting

Colour	Pale yellow colour; persistent frothing with very small bubbles.
Nose	Toasted bread, tropical fruit, touches of almond and coconut.
Mouth	Good acidity. Full on the mouth, a lot of body, long without bitterness. Coherent flavours. Citrus such as pink grapefruit and tropical fruit.



Food pairing

Shellfish and fatty fish (sea bass, salmon), white meat and all types of rice dishes.

Serving temperature 6-8°C



Logistics

GTIN 13	8420560000180	
Bottle		
Type	Standard Cava	
Height	325 mm	
Diameter	88.4 mm	
Weight (empty)	900 gr	
Box		
Dimensions (LxHxD)	27 x 18.9 x 33 cm	36 x 28 x 33 cm
Capacity	6 bottles	12 bottles
Weight	10 kg	20 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg





Origin	Spain
Region	CAVA
Variety	95% Macabeo, 5% Chardonnay
Type	Semi-seco
Vineyard age	30 - 40 years
Production	6000 - 8000 kg/ha
Soil	Stony and clay
Altitude	700 - 800 m
Viticulture	Traditional



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	9 months sur lattes
Added sugar	32 gr / l



Tasting

Colour	Bright pale yellow with steely highlights; fine and persistent foam.
Nose	Pear, tropical fruits and flowers.
Mouth	Creamy and sweet.



Recommendation

Serve in a glass with large ice cubes. Try it combined with your favorite flavors for highlight its intensity.

Serving temperature 6-8°C



Logistics

GTIN 13	8420560000166	
Bottle		
Type	Standard Cava	
Height	325 mm	
Diameter	88.4 mm	
Weight (empty)	900 gr	
Box		
Dimensions (LxHxD)	27 x 18.9 x 33 cm	36 x 28 x 33 cm
Capacity	6 bottles	12 bottles
Weight	10 kg	20 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg



MARCO

VALERIO MARCIAL



Origin	Spain
Region	PDO Calatayud
Variety	100% Garnacha
Vineyard Age	70 - 90 years
Production	2000 - 3000 kg/ha
Soil	State, clay and stony
Altitude	700 - 800 m
Viticulture	Biodynamic



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	In ovoid tank
Time in barrel	12 months
Time in bottle	> 6 Months



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



Logistics

GTIN 13	8420560000012	
Bottle		
Type	Burgundy Terre	
Height	300 mm	
Diameter	86 mm	
Weight (empty)	600 gr	
Box		
Dimensions (LxHxD)	26 x 18 x 31 cm	33.5 x 20 x 31 cm
Capacity	6 bottles	12 bottles
Weight	7.5 kg	15 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 170 cm	120 x 100 x 170 cm
Amount of bottles	570	660
Weight	730 kg	845 kg



SEÑORÍO DE • AYUD •



Origin	Spain	
Region	PDO Calatayud	
Variety	Merlot, Garnacha, Cabernet Sauvignon and Shiraz	
Vineyard Age	30 years	
Production	3000 - 4000 kg/ha	
Soil	Slate and stony	
Altitude	800 - 900 m	
Viticulture	Biodynamic	

Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast	
Malolactic Fermentation	In oak barrels	
Time in barrel	4-6 months in American, European and French oak	
Time in bottle	> 6 Months	

Tasting

Colour	Mature cherry red, with purplish tints.	
Nose	Extremely accentuated mineral character. Spicy overtones (vanilla, cinnamon, pepper and clove). Highly toasted. Mature black fruit, somewhat jammy.	
Mouth	Fine body, dense, meaty and muscular. Good tannic strength, tannin round and silky.	

Food pairing

An excellent accompaniment to all kinds of meats, stews and game.

Serving temperature 15°C



Logistics

GTIN 13	8420560000722	
Bottle		
Type	Bordelaise	
Height	300 mm	
Diameter	76 mm	
Weight (empty)	450 gr	
Box		
Dimensions (LxHxD)	21 x 16 x 30.5 cm	31 x 23.5 x 30.5 cm
Capacity	6 bottles	12 bottles
Weight	7.2 kg	14.4 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 155 cm	120 x 100 x 155 cm
Amount of bottles	720	900
Weight	864 kg	1080 kg



SEÑORÍO DE • AYUD •



Origin	Spain	
Region	PDO Calatayud	
Variety	100% Chardonnay	
Vineyard Age	30 years	
Production	3000 - 4000 kg/ha	
Soil	Slate and stony	
Altitude	800 - 900 m	
Viticulture	Traditional	

Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 16°C	
Malolactic Fermentation	Not carried out, in order to conserve a good final acidity	
Time in barrel	No barrel	
Time in bottle	> 6 Months	

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 pastas, fatty fish and white meats.	
Serving temperature 8°C	

Logistics

EAN	8420560000883	
Bottle		
Type	Bordelaise	
Height	300 mm	
Diameter	76 mm	
Weight (empty)	450 gr	
Box		
Dimensions (LxHxD)	21 x 16 x 30.5 cm	31 x 23.5 x 30.5 cm
Capacity	6 bottles	12 bottles
Weight	7.2 kg	14.4 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 155 cm	120 x 100 x 155 cm
Amount of bottles	720	900
Weight	864 kg	1080kg