

# 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
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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



## Premios destacados/ Highlight awards



2022-2021, 2020



2018



2022, 2018-2014



2018



2022, 2017



2016



2022-2017



2015

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