

LANGA FRENESÍ



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
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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



2018



2018



2016

t. (+34) 976 88 18 18 f. (+34) 976 88 44 63

Ctra. N-II, km. 241,700

C.P. 50300 CALATAYUD (Zaragoza) Spain

www.bodegas-landa.com

info@bodegas-landa.com