

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

