

# Langa

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