

Langa

TRILOGÍA

FAMILIA
LANGA

Desde 1887



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



Premios destacados/ Highlight awards



2016



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