

SEÑORÍO DE AYUD.

FAMILIA
LANGA
Desde 1887



Origin	Spain	
Region	PDO Calatayud	
Variety	Garnacha	
Vineyard Age	30 years	
Production	3000 - 4000 kg/ha	
Soil	Slate and stony	
Altitude	800 - 900 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, 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	8420560000722
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Bottle

Type	Bordelaise	
Height	300 mm	
Diameter	76 mm	
Weight (empty)	450 gr	

Box

Dimensions (LxHxD)	21 x 16 x 30.5 cm	31 x 23.5 x 30.5 cm	
Capacity	6 bottles	12 bottles	
Weight	7.2 kg	14.4 kg	

Palettes

Class	EUR	AMERICAN	
Dimensions (LxHxD)	120 x 80 x 155 cm	120 x 100 x 155 cm	
Amount of bottles	720	900	
Weight	864 kg	1080 kg	

Premios destacados/ Highlight awards



2022



2020-2018



2018



2016



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