

LANGA CLASSIC



RED WINE

Origin	Spain
Region	Calatayud
Variety	Garnacha
Vineyard Age	70 - 100 years
Production	1000 - 3500 kg/ha.
Solids	Slatey and Stony
Altitude	800 - 1000 m.
Viticulture	Traditional



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	Yes
Time in barrel	12 months in French oak
Time in bottle	± 6 months
Allergens	Contains sulfites



Tasting

Colour	Cherry red, very deep with light cardinal tints.
Nose	Jammy with cherry and blackberry, with spicy aromas (cinnamon and vanilla), chocolate, liquorice. Mineral base of graphite and slate.
Mouth	Honest, with a good attack and aftertaste. Long and structured. Unctuous and big body.



Food pairing

Due to its complexity it is an excellent accompaniment to red meats, cold cured Iberian meats and cured cheeses.

Serving temperature	17 - 18°C
Recommended consumption	5- 10 years



Logistics

Bottle		
GTIN13	8420560000654	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	28420560000658	18420560000651
Dimensions (LxHxD)	27 x 16 x 33,5 cm	31 x 23,5 x 33,5 cm
Weight	7 kg	14 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	720	900
Weight	840 kg	1050 kg



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*GENERIC DATA SHEET - Some data may change depending on the year and/or vintage.