

LANGA FRENESÍ



RED WINE

Origin	Spain
Region	Calatayud
Variety	Garnacha, Mazuela y Shiraz
Vineyard Age	15 - 40 years
Production	3000 - 4000 kg/ha.
Solids	Slatey and stony
Altitude	800 - 900 m.
Viticulture	Organic



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	Yes
Time in barrel	3-6 months in American, European and French oak
Time in bottle	± 6 months
Allergens	Contains sulfites



Tasting

Colour	Mature cherry red, with tints of violet.
Nose	Fruity (strawberry, raspberry) and floral and scrubland. Toasted vintage aromas, smoky and tobacco.
Mouth	A structured wine, balanced and excellent acidity. Smooth at first soon shows its tannic strength, however with a sweet soft velvety tannin.



Food pairing

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

Serving temperature	15°C
Recommended consumption	1 - 5 years



Logistics

Bottle		
GTIN13	8420560000685	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	18420560000682	28420560000689
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.