

PI - 3,1415



RED WINE

Origin	Spain
Region	Calatayud
Variety	100% Concejón
Vineyard Age	50 - 100 years
Production	1000 kg/ha.
Solids	Stony
Altitude	900 - 1000 m.
Viticulture	Traditional



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	Yes
Time in barrel	10 - 15 months in American, European and French oak
Time in bottle	± 6 months
Allergens	Contains sulfites



Tasting

Colour	Cherry red, very deep with purplish tints.
Nose	Fragrant nose of mature red and black fruits. Elegant vintage aromas, with hints of cocoa and tobacco. Complex and elegant.
Mouth	Unctuous on the mouth, fat and very glyceric. Sweet tannins, round and velvety.



Food pairing

Due to its singular qualities this wine is ideal with red meats, Serrano ham and cured cheeses.

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



Logistics

Bottle		
GTIN13	815722010073	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	18420560000194	18157220000733
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.