SEÑORÍO DE

· AYUD







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RED WINE

Origin	Spain	
Region	Calatayud	
Variety	Garnacha, Mazuela, Syrah	~
Vineyard Age	15 - 40 years	
Production	4000 - 6000 kg/ha.	
Solids	Stony, clay and limestone	
Altitude	700 - 800 m.	%
Viticulture	Organic farming	# P

Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast	
Malolactic Fermentation	Yes	
Time in barrel	3 - 6 months in American 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 with a balanced, excellent acidity. Smooth at first, it soon shows its tannic strength. However, it has 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	8420560000722		
Туре	Bordelaise		
Height	313 mm		0 0 0
Diameter	73 mm		
Weight (empty)	400 gr		
Box	6 bottles	12 bottles	
GTIN14	28420560000726	1842056000072	.9
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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