

SEÑORÍO DE • AYUD •

FAMILIA
LANGA
Desde 1887



WHITE WINE

Origin	Spain
Region	Calatayud
Variety	100% Chardonnay
Vineyard Age	30 years
Production	3000 - 4000 kg/ha.
Solids	Slatey and stony
Altitude	800 - 900 m.
Viticulture	Organic farming



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°
Malolactic Fermentation	Not carried out, in order to conserve a good final acidity
Time in barrel	No barrel
Time in bottle	± 6 months
Allergens	Contains sulfites



Tasting

Colour	Straw colour with green tints.
Nose	Complex and intense aroma varied with apple, peach, fennel, honey and exotic fruits (guava, passion fruit).
Mouth	Ample palate, fat, on first taste clean and fresh thanks to its sharp acidity. Syrupy after tasting.



Food pairing

Perfect accompaniment to pasta, fatty fish and white meats.

Serving temperature	8°C
Recommended consumption	1 - 2 years



Logistics

Bottle		
GTIN13	8420560000883	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	28420560000887	18420560000880
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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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-langa.com
info@bodegas-langa.com

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