

# SEÑORÍO DE • AYUD •

FAMILIA  
**LANGA**  
Desde 1867



## WHITE WINE

Origin	Spain
Region	Calatayud
Variety	100% Macabeo
Vineyard Age	30 years
Production	5000 - 7000 kg/ha.
Solids	Clayey and stony
Altitude	800 - 900 m.
Viticulture	Traditional



## 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

<b>Bottle</b>		
GTIN13	8420560000548	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
<b>Box</b>	6 bottles	12 bottles
GTIN14	18420560000545	28420560000542
Dimensions (LxHxD)	27 x 16 x 33,5 cm	31 x 23,5 x 33,5 cm
Weight	7 kg	14 kg
<b>Palettes</b>		
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.