

LANGA CLASSIC



RED WINE

Origin	Spain
Region	Calatayud
Variety	Garnacha
Vineyard Age	70 - 100 years
Production	1000 - 3500 kg/ha.
Solids	Slatey and Stony
Altitude	800 - 1000 m.
Viticulture	Traditional



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	Yes
Time in barrel	12 months in French oak
Time in bottle	± 6 months
Allergens	Contains sulfites



Tasting

Colour	Cherry red, very deep with light cardinal tints.
Nose	Jammy with cherry and blackberry, with spicy aromas (cinnamon and vanilla), chocolate, liquorice. Mineral base of graphite and slate.
Mouth	Honest, with a good attack and aftertaste. Long and structured. Unctuous and big body.



Food pairing

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

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



Logistics

Bottle		
GTIN13	8420560000654	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	28420560000658	18420560000651
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.

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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LANGA PASIÓN



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RED WINE

Origin	Spain
Region	Calatayud
Variety	Garnacha, Tempranillo
Vineyard Age	70 - 100 years
Production	1000 - 3500 kg/ha.
Solids	Stony, clay and limestone
Altitude	800 - 1000 m.
Viticulture	Tradicional



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, 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	8420560000289	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	18420560000286	28420560000283
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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TRILOGÍA

FAMILIA
LANGA
Desde 1867



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	Intense red with violet tint.
Nose	Fruity aroma (gooseberry, cherry) and floral (violet). It also has a vanilla, chocolate and peppery aroma.
Mouth	Meaty, big and long. Sweet tannin and round.



Food pairing

Ideal with meats, cured cheeses and game stews.

Serving temperature	17 - 18°C
Recommended consumption	1 - 5 years



Logistics

Bottle	
GTIN13	8420560000760
Type	Bordelaise standard 37.5 cl
Height	313 mm
Diameter	73 mm
Weight (empty)	400 gr
Box	
GTIN14	28420560000767
Dimensions (LxHxD)	28,5 x 19 x 25 cm
Weight	8,20 kg
Palettes	
Class	EUR
Dimensions (LxHxD)	120 x 80 x 177 cm
Amount of bottles	1512
Weight	1050 kg



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LANGA MÍTICO



WHITE WINE

Origin	Spain
Region	Calatayud
Variety	100% Chardonnay
Vineyard Age	70 - 100 years
Production	1000 - 3500 kg/ha.
Solids	Slatey and stony
Altitude	800 - 9000 m.
Viticulture	Organic



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
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 pastas, fatty fish and white meats.

Serving temperature	8°C
Recommended consumption	1-2 years



Logistics

Bottle		
GTIN13	8420560000340	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	28420560000344	18420560000347
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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MARCO

VALERIO MARCIAL



RED WINE

Origin	Spain
Region	Calatayud
Variety	Garnacha
Vineyard Age	70 - 90 years
Production	2000 - 3000 kg/ha.
Solids	State, clay and stony
Altitude	700 - 800 m.
Viticulture	Biodynamics



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	In ovoid tank
Time in concrete egg	12 - 15 months
Time in bottle	± 6 months
Allergens	Contains sulfites



Tasting

Colour	Cherry red.
Nose	Exuberant aromas reminiscent of fruits of the forest and other red and black skinned fruit. Lacteous and mineral aromas.
Mouth	A wine of great character. Fat, voluminous and round. Structured and elegant.



Food pairing

Classic entrecote with vegetables, roasts or a cheese board.	
Serving temperature	17 - 18°C
Recommended consumption	5 - 10 years



Logistics

Bottle		
GTIN13	8420560000012	
Type	Burgundy Terre	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	2842056000016	1842056000019
Dimensions (LxHxD)	27 x 16 x 33,5 cm	33,5 x 20 x 31 cm
Weight	7 kg	14,5 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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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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PI - 3,1415



WHITE WINE

Origin	Spain
Region	Aragón
Variety	100% White Garnacha
Vineyard Age	30 - 60 years
Production	3000 - 3400 kg/ha.
Solids	Calcareous clay
Altitude	800 - 900 m.
Viticulture	Traditional



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 15°.
Malolactic Fermentation	Not carried out, in order to conserve a good final acidity
Time in concrete egg	6 - 12 months
Time in bottle	± 6 months
Allergens	Contains sulfites



Tasting

Colour	Yellow with lemony tints.
Nose	Aromas of white fruits (melon, peach and apple), which fuse with honey and butter aromas. Light spicy aromas and vintage aromas.
Mouth	Fleshy and fat, at first clean and unctuous thanks to its sharp acidity. Very long after tasting.



Food pairing

Perfect accompaniment to pastas, fatty fish and white meats.

Serving temperature	10°C
Recommended consumption	3 - 5 years



Logistics

Bottle		
GTIN13	815722010158	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	18420560000118	28157220000115
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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REYES^{DE} ARAGON

CUVEÉ REAL

FAMILIA
LANGA

Desde 1867



RED WINE

Origin	Spain
Region	Calatayud
Variety	Garnacha
Vineyard Age	50 - 100 years
Production	1000 - 1500 kg/ha.
Solids	Slatey and Stony
Altitude	800 - 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 light cardinal tints.

Nose Jammy with cherry and blackberry, with spicy aromas (cinnamon and vanilla), chocolate, liquorice. Mineral base of graphite and slate.

Mouth Honest, with a good attack and aftertaste. Long and structured. Unctuous and big body.



Food pairing

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

Serving temperature 17 - 18°C

Recommended consumption 5- 10 years



Logistics

Bottle

GTIN13	8420560000661
Type	Burgundy
Height	313 mm
Diameter	73 mm
Weight (empty)	400 gr



Box	6 bottles	12 bottles
GTIN14	28420560000665	18420560000668
Dimensions (LxHxD)	27 x 16 x 33,5 cm	33,5 x 20 x 31 cm
Weight	7 kg	14,5 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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REYES^{DE} ARAGON

PREMIUM



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RED WINE

Origin	Spain
Region	Calatayud
Variety	Garnacha
Vineyard Age	20 - 40 years
Production	4000 - 6000 kg/ha.
Solids	Stony, clay and limestone
Altitude	700 - 800 m.
Viticulture	Traditional



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	17 - 18°C
Recommended consumption	1 - 5 years



Logistics

Bottle		
GTIN13	8420560000678	
Type	Burgundy	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	18420560000675	28420560000672
Dimensions (LxHxD)	27 x 16 x 33,5 cm	33,5 x 20 x 31 cm
Weight	7 kg	14,5 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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FAMILIA
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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



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	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	28420560000726	18420560000729
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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FAMILIA
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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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FAMILIA
LANGA
Desde 1887



RED WINE

Origin	Spain
Region	Calatayud
Variety	Garnacha, Tempranillo
Vineyard Age	20 - 40 years
Production	4000 - 6000 kg/ha.
Solids	Stony, clay and limestone
Altitude	700 - 800 m.
Viticulture	Traditional



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	Yes
Time in barrel	2 - 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	17 - 18°C
Recommended consumption	1 - 5 years



Logistics

Bottle		
GTIN13	8420560000395	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	28420560000399	18420560000392
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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FAMILIA
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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

Bottle		
GTIN13	8420560000548	
Type	Bordelaise	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	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
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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GRAN RESERVA BRUT NATURE



Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	80% Chardonnay, 20% Macabeo
Type	Brut Nature
Vineyard Age	30 - 40 years
Production	6000 - 8000 kg/ha.
Soil	Stony and clay
Altitude	700 - 800 m.
Viticulture	Traditional



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C. 3 months matured in barrel
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	RESERVA, 40-50 months sur lattes
Added sugar	Only residual sugars
Allergens	Contains sulfites



Tasting

Colour	Vibrant pale golden yellow colour. Extremely fine bubbles which slowly surface to form a crown.
Nose	Fresh aroma with great complexity, with overtones of baking smells, originating from a 40 month vintage, with light tones of fresh fruit of its original wine base.
Mouth	Fresh and smooth, fine bubble which integrates into the complexity of the cava. An elegant end, serious, long and dry.



Food pairing

Salads, roasts, rice dishes, shellfish and oven baked fish.

Serving temperature	8 - 10°C
Recommended consumption	3 - 6 years



Logistics

Bottle

GTIN13	8420560000272
Type	Cava Alienor
Height	325 mm
Diameter	102,7 mm
Weight (empty)	900 gr



Box

GTIN14	18420560000279
Dimensions (LxHxD)	320x215x325 mm
Weight	10 kg



Palettes

Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg



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RESERVA BRUT NATURE



Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	75% Chardonnay, 20% Macabeo
Type	Brut Nature
Vineyard Age	30 - 40 years
Production	6000 - 8000 kg/ha.
Soil	Stony and clay
Altitude	700 - 800 m.
Viticulture	Traditional



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C 3 months matured in barrel
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	RESERVA + 18 months sur lattes
Added sugar	Only residual sugars
Allergens	Contains sulfites



Tasting

Colour	Vibrant pale yellow colour with steely tints; persistent fine frothing.
Nose	Intense aroma of nuts and vintage on the nose. Aromatic herbs, butter and honey.
Mouth	The bubble perfectly integrates into the mouth, highlighting a perfect balance between sweetness and acidity. Long and elegant.



Food pairing

Salads, roasts and oven baked fish.	
Serving temperature	6 – 8°C
Recommended consumption	3 – 6 years



Logistics

Bottle		
GTIN13	84205600000104	
Type	Alienor Cava	
Height	325 mm	
Diameter	102,7 mm	
Weight (empty)	900 gr	
Box	6 bottles	
GTIN14	184205600000101	
Dimensions (LxHxD)	320x215x325 mm	
Weight	10 kg	
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weigh	920 kg	1020 kg



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Desde 1867



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EL MONJE BRUT NATURE

Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	75% Macabeo, 25% Chardonnay
Type	Brut Nature
Vineyard Age	30 - 40 years
Production	6000 - 8000 kg/ha.
Soil	Stony and clay
Altitude	700 - 800 m.
Viticulture	Traditional



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	GUARDA, +9 months sur lattes
Added sugar	Only residual sugars
Allergens	Contains sulfites



Tasting

Colour Pale yellow colour; persistent frothing with very small bubbles.

Nose Toasted bread, tropical fruit, touches of almond and coconut.

Mouth Good acidity. Full on the mouth, a lot of body, long without bitterness. Coherent flavours. Citrus such as pink grapefruit and tropical fruit.



Food pairing

Shellfish and fatty fish (sea bass, salmon), white meat and all types of rice dishes.

Serving temperature 6 - 8°C

Recommended consumption 2 - 4 years



Logistics

Bottle

GTIN13	84205600000180
Type	Standard Cava
Height	325 mm
Diameter	88,4 mm
Weight (empty)	900 gr



Box	6 bottles	12 bottles
GTIN14	18420560000187	28420560000184
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cm
Weight	10 kg	20 kg



Palettes

Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg



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EL CASTO BRUT GUARDA

FAMILIA
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Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	75% Macabeo, 25% Chardonnay
Type	Brut
Vineyard Age	30 - 40 years
Production	6000 - 8000 kg/ha.
Soil	Stony and clay
Altitude	700 - 800 m.
Viticulture	Traditional



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	GUARDA, 9 - 18 months sur lattes
Added sugar	5 - 12 gr/l after disgorging
Allergens	Contains sulfites



Tasting

Colour	Straw colour with steely reflections. Fine bubbles in continuous strings that form a crown on the surface.
Nose	Reminiscent of a variety of tropical fruits (passion fruit, mango), along with aromas of freshly baked brioche. Light overtones of honey and nuts.
Mouth	On first taste dry with a light bubble which leaves a pleasant sensation. Structure middle to high, good balance between alcohol and acidity. Unctuous.



Food pairing

Perfect accompaniment to hors d'oeuvres.
Ideal as a welcoming glass.

Serving temperature 6 - 8°C

Recommended consumption 2 - 3 years



Logistics

Bottle		
GTIN13	8420560000050	
Type	Standard Cava	
Height	325 mm	
Diameter	88,4 mm	
Weight (empty)	900 gr	
Box	6 bottles	12 bottles
GTIN14	1842056000057	2842056000054
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cm
Weight	10 kg	20 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg



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ICE REINA PETRONILA

FAMILIA
LANGA

Desde 1887



Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	95% Macabeo, 5% Chardonnay
Type	Semi-seco
Vineyard Age	30 - 40 years
Production	6000 - 8000 kg/ha.
Soil	Stony and clay
Altitude	700 - 800 m.
Viticulture	Traditional



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	GUARDA, +9 months sur lattes
Added sugar	32 - 50 gr/l after disgorging
Allergens	Contains sulfites



Tasting

Colour	Bright pale yellow with steely highlights; fine and persistent foam.
Nose	Pear, tropical fruits and flowers.
Mouth	Creamy and sweet.



Recommendation

Serve in a glass with large ice cubes. Try it combined with your favorite flavors for highlight its intensity.

Serving temperature	2 - 5°C
Recommended consumption	2 - 3 years



Logistics

Bottle		
GTIN13	8420560000166	
Type	Standard Cava	
Height	325 mm	
Diameter	88,4 mm	
Weight (empty)	900 gr	
Box	6 bottles	12 bottles
GTIN14	18420560000163	28420560000160
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cm
Weight	10 kg	20 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weigh	920 kg	1020 kg



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EL CEREMONIOSO BRUT - ORGANIC WINE

FAMILIA
LANGA

Desde 1867



Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	100% Chardonnay
Type	Brut
Vineyard Age	30 - 40 years
Production	6000 - 8000 kg/ha.
Soil	Stony and clay
Altitude	700 - 800 m.
Viticulture	Organic



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	GUARDA, +9 months sur lattes
Added sugar	9 gr/l after disgorging
Allergens	Contains sulfites



Tasting

Colour	A bright, golden, yellow colour, with fine, uniform bubbles that are slowly released to make a fine, delicate, lasting head.
Nose	Fragrances of white flowers (water lilies and calla lilies), with fresh hints of moss and fresh hay. A subtle fragrance of fresh butter and crusty toast.
Mouth	Initially fresh and clean in the mouth, with a wonderful balance between acidity and maturity. Delicate, smooth bubbles resulting from the long ageing process in racks producing a pleasant volume in the mouth. A pure, fresh, lasting sensation on the palate.

Food pairing

Perfect for blue fish meals, white meat, fish stews, roast vegetables.

Serving temperature	6 - 8°C
Recommended consumption	2 - 3 years



Logistics

Bottle

GTIN13	8420560000159
Type	Standard Cava
Height	325 mm
Diameter	88,4 mm
Weight (empty)	900 gr



Box	6 bottles	12 bottles
GTIN14	18420560000153	28420560000156
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cm
Weight	10 kg	20kg



Palettes

Class	EUR	AMERICAN
Dimensions (LxHxD)	1200x800x1800 mm	1200x1000x1800 mm
Amount of bottles	540	600
Weight	920 kg	1020 kg



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EL BATALLADOR BRUT NATURE RESERVA

FAMILIA
LANGA
Desde 1867



Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	75% Macabeo, 25% Chardonnay
Type	Brut Nature
Vineyard Age	30 - 40 years
Production	6000 - 8000 kg/ha.
Soil	Stony and clay
Altitude	700 - 800 m.
Viticulture	Traditional



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	GUARDA SUPERIOR - RESERVA +18 months sur lattes
Added sugar	Only residual sugars
Allergens	Contains sulfites



Tasting

Colour	Vibrant pale yellow colour with steely tints; persistent fine frothing.
Nose	Intense aroma of nuts and vintage on the nose. Aromatic herbs, butter and honey.
Mouth	The bubble perfectly integrates into the mouth, highlighting a perfect balance between sweetness and acidity. Long and elegant.



Food pairing

Salads, roasts and oven baked fish.	
Serving temperature	6 – 8°C
Recommended consumption	3 – 6 years



Logistics

Bottle		
GTIN13	84205600000739	
Type	Standard Cava	
Height	325 mm	
Diameter	88,4 mm	
Weight (empty)	900 gr	
Box	6 bottles	12 bottles
GTIN14	184205600000736	284205600000733
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cm
Weight	10 kg	20 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg



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IMPERIAL BRUT

FAMILIA
LANGA

Desde 1867



Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	75% Macabeo, 25% Chardonnay
Type	Brut
Vineyard Age	30 - 40 years
Production	6000 - 8000 kg/ha.
Soil	Stony and clay
Altitude	700 - 800 m.
Viticulture	Traditional



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	GUARDA, +9 months sur lattes
Added sugar	5 - 12 gr/l after disgorging
Allergens	Contains sulfites



Tasting

Colour Straw colour with green tints. Strong fine bubbles.

Nose Good intense aroma. Fruity aromas of apple and citrus. Reminiscent of bakery and scrubland.

Mouth Good structure in the mouth, ample, lively with very good acidity. The after sensations are clean, fresh and persistent.



Food pairing

Accompany with smoked foods and shellfish.

Serving temperature 6 - 8°C

Recommended consumption 2 - 3 years



Logistics

Bottle

GTIN13	8420560000173
Type	Standard Cava
Height	325 mm
Diameter	88,4 mm
Weight (empty)	900 gr



Box	6 bottles	12 bottles
GTIN14	18420560000170	28420560000177
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cm
Weight	10 kg	20 kg



Palettes

Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg



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LA CORONA BRUT ROSÉ

FAMILIA
LANGA

Desde 1867



Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	100% Garnacha
Type	Brut
Vineyard Age	30 - 40 years
Production	6000 - 8000 kg/ha.
Soil	Stony and clay
Altitude	700 - 800 m.
Viticulture	Traditional



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	GUARDA, + 9 months sur lattes
Added sugar	5 - 12 gr/l after disgorging
Allergens	Contains sulfites



Tasting

Colour	Precious strawberry rose colour with salmon tones. Fine constant bubble which form a half crown.
Nose	Complex and full or intense young fruity aromas reminiscent of raspberry, cherry, gooseberry and pomegranate.
Mouth	Fresh and smooth, with a fine bubble which integrates into the complexity of the cava. An elegant end, serious, long and dry, which expresses the honesty of the cava.



Food pairing

Salads, roasts and oven baked fish.
Serving temperature 6 - 8°C
Recommended consumption 2 - 3 years



Logistics

Bottle		
GTIN13	84205600000876	
Type	Standard Cava	
Height	325 mm	
Diameter	88,4 mm	
Weight (empty)	900 gr	
Box	6 bottles	12 bottles
GTIN14	184205600000873	284205600000870
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cm
Weight	10 kg	20 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg



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