


LANGA FRENESÍ




Origin	Spain	
Region	PDO Calatayud	
Variety	100% Garnacha	
Vineyard Age	25 - 40 years	
Production	4000 - 6000 kg/ha	
Soil	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	In oak barrels	
Time in barrel	4-6 months in American oak	
Time in bottle	> 6 Months	

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



Logistics

GTIN 13 8420560000289

Bottle

Type	Bordelaise	
Height	325 mm	
Diameter	74.4 mm	
Weight (empty)	560 gr	

Box

Dimensions (LxHxD)	23 x 16 x 33.5 cm	31 x 23.5 x 33.5 cm
Capacity	6 bottles	12 bottles
Weight	7.5 kg	15 kg



Palettes

Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 183 cm	120 x 100 x 183 cm
Amount of bottles	720	900
Weight	920 kg	1145 kg



Premios destacados/ Highlight awards



2021



2018



2018



2016

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