


LANGA CLASSIC




Origin	Spain	
Region	PDO Calatayud	
Variety	100% Garnacha	
Vineyard Age	70 - 100 years	
Production	1000 - 1500 kg/ha	
Soil	Slate and stony	
Altitude	800 - 1000 m	
Viticulture	Traditional	

Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast	
Malolactic Fermentation	In oak barrels	
Time in barrel	12 months in American, European and French oak	
Time in bottle	> 6 Months	

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



Logistics

GTIN 13 8420560000654

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



2014



2018



2017



2016



2021-2017



2015

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-linga.com

info@bodegas-linga.com