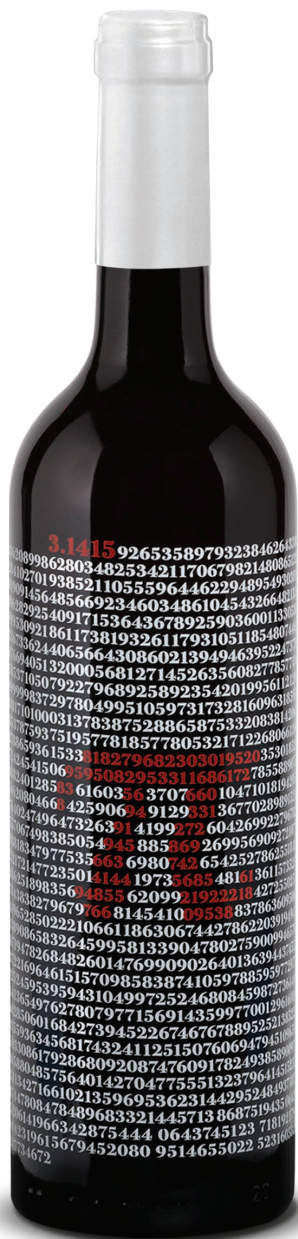


PI - 3,1415



Origin	Spain
Region	Aragón
Variety	100% Concejón
Vineyard Age	90 - 100 years
Production	1000 kg/ha
Soil	Stony
Altitude	900 - 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 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



Logistics

GTIN 13	8157220100536	
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



2020



2014-2019



2016



2011



2020



2019



2017

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