

# SEÑORÍO DE AYUD.

FAMILIA  
**LANGA**

Desde 1887



Origin	Spain	
Region	PDO Calatayud	
Variety	100% Chardonnay	
Vineyard Age	30 years	
Production	3000 - 4000 kg/ha	
Soil	Slate and stony	
Altitude	800 - 900 m	
Viticulture	Organic farming	

## 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	

## 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	

## Logistics

EAN	8420560000883
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### Bottle

Type	Bordelaise	
Height	300 mm	
Diameter	76 mm	
Weight (empty)	450 gr	

### Box

Dimensions (LxHxD)	21 x 16 x 30.5 cm	31 x 23.5 x 30.5 cm	
Capacity	6 bottles	12 bottles	
Weight	7.2 kg	14.4 kg	

### Palettes

Class	EUR	AMERICAN	
Dimensions (LxHxD)	120 x 80 x 155 cm	120 x 100 x 155 cm	
Amount of bottles	720	900	
Weight	864 kg	1080kg	

## Premios destacados/ Highlight awards



2018-2017



2016

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