



LANGA MITICO



Country:

Spain

Appellation:

Calatayud DO

Varieties:

Chardonnay

Vineyards:

30 year old vineyards with slate and stony characteristics.

Winemaking:

Inox vats fermentation controlled at 16°C

No malolactic fermentation carried out, in order to conserve a good final acidity.

Aged for 6 months in the bottle.

Limited Edition

92
Points

Tasting notes:

Straw colour with green tints.

Complex and intense aroma varied with apple, peach, fennel, honey and exotic fruits (guava, passion fruit).

Ample palate, fat, on first taste clean and fresh thanks to its sharp acidity. Syrupy after tasting.

Pairing

Perfect accompaniment to pastas, fatty fish and white meats.



So Sexy Wines