

ORGANIC CATANGA

Sauvignon Blanc Airén 2015

2014 vintage was Berliner 2015 Gold Medal

TECHNICAL DATA

Appellation	Vino de la Tierra de Castilla
Winemaker	Jorge Pradillo
Winery	Bodegas Latúe
Vineyards	One of largest organic vine growing projects in Europe – the winery controls over 1,000 hectares of certified organic, low-yielding, hand-picked vineyard in la Mancha and is supported by over 600 local vine growers.
Varietals	80% Airén, 20% Sauvignon Blanc
Winemaking	The grapes are mechanically harvested at night to preserve their quality and keep sugar levels stable. The grapes are subsequently selected by quality in the winery and the must is cleaned by decantation. Fermentation takes place in stainless steel tanks at controlled temperature of 16°C for 18 to 20 days. Then the wine is filtered having been cold stabilized.
Ageing	Young wine.

ANALYSIS

Alcohol	12.5% by volume
Total acidity	5.0 g/l (tartaric)
Vol acidity	0.20 g/l (acetic)
PH	3.31
Resid. sugar	<4 g/l

WINEMAKER'S NOTES

Colour	Pale yellow colour with green tinges.
Nose	Fresh fruit aromas. Clean and elegant, with citrus and different white fruit.
Palate	This wine has fruit flavours, and a long and lingering finish.



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Sauvignon Blanc 2015

Gold Medal at Berliner Wine Trophy 2016

TECHNICAL DATA

Appellation	Vino de la Tierra de Castilla
Winemaker	Jorge Pradillo
Winery	Bodegas Latúe
Vineyards	One of largest organic vine growing projects in Europe – the winery controls over 1,000 hectares of certified organic, low-yielding, hand-picked vineyard in la Mancha and is supported by over 600 local vine growers.
Varietals	100% Sauvignon Blanc
Winemaking	The grapes are mechanically harvested at night to preserve their quality and keep sugar levels stable. The grapes are subsequently selected by quality in the winery and the must is cleaned by decantation. Fermentation takes place in stainless steel tanks at controlled temperature of 16°C for 18 to 20 days. Then the wine is filtered having been cold stabilized.
Ageing	Young wine.

ANALYSIS

Alcohol	13.5% by volume
Total acidity	5.2 g/l (tartaric)
Vol acidity	0.20 g/l (acetic)
PH	3.31
Resid. sugar	<4 g/l

WINEMAKER'S NOTES

Colour	Light yellow with green hints.
Nose	Tropical fruit, peach and pineapple.
Palate	Fresh and very fruity with a pleasant and persistent finish.



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ROSÉ 2015

TECHNICAL DATA

Appellation	Vino de la Tierra de Castilla
Winemaker	Jorge Pradillo
Winery	Bodegas Latúe
Vineyards	One of largest organic vine growing projects in Europe – the winery controls over 1,000 hectares of certified organic, low-yielding, hand-picked vineyard in la Mancha and is supported by over 600 local vine growers.
Varietals	100% Tempranillo
Winemaking	Manual harvest to select the best bunches. Destalking and skin contact for half a day at 12° C to extract aromas and an intense rosy colour. Bleeding of the tank followed by fermentation in stainless steel tanks at a controlled temperature of 16°C for 18 to 20 days. The wine is then filtered and cold-stabilized before bottling.
Ageing	Young wine

ANALYSIS

Alcohol	13.5% by volume
Total acidity	5.1 g/l (tartaric)
Vol acidity	0.3 g/l (acetic)
PH	3.42
Resid. sugar	< 4 g/l

WINEMAKER'S NOTES

Colour	Bright and brilliant pink.
Nose	Fresh aromas of wild berry fruits, strawberries and lollipop.
Palate	Dry, fruity, fresh and well-balanced with a long aftertaste.



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TEMPRANILLO 2015

2014 was Silver Medal at AWC Viena 2015 and Commended at IWC and Decanter 2015

TECHNICAL DATA

Appellation	Vino de la Tierra de Castilla
Winemaker	Jorge Pradillo
Winery	Bodegas Latúe
Vineyards	One of largest organic vine growing projects in Europe – the winery controls over 1,000 hectares of certified organic, low-yielding, hand-picked vineyard in la Mancha and is supported by over 600 local vine growers.
Varietals	100% Tempranillo
Winemaking	Hand-harvested. Destalked and macerated with the skins with regular pumping over of the must to extract colour and primary aromas at 15°C. Controlled fermentation at 25° to 28°C in stainless steel tanks. Following the malolactic fermentation, the wine is clarified, filtered and cold-stabilized prior to bottling.
Ageing	Young wine.

ANALYSIS

Alcohol	13% by volume
Total acidity	5.00 g/l (tartaric)
Vol acidity	0.4 g/l (acetic)
PH	3.65
Resid. sugar	< 4 g/l

WINEMAKER'S NOTES

Colour	Deep garnet with hints of ruby. Clear and bright.
Nose	Elegant, very intense and fruity with complex aromas, principally those of wild red-berry fruit.
Palate	Flavoursome, well-structured and well-balanced with elegant and smooth tannins and a long finish.



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