

REYES D ARAGON

FAMILIA
LANGA

Desde 1867



EL BATALLADOR BRUT NATURE RESERVA



Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	75% Macabeo, 25% Chardonnay
Type	Brut Nature
Vineyard Age	30 - 40 years
Production	6000 - 8000 kg/ha.
Soil	Stony and clay
Altitude	700 - 800 m.
Viticulture	Traditional



Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	GUARDA SUPERIOR - RESERVA +18 months sur lattes
Added sugar	Only residual sugars
Allergens	Contains sulfites



Tasting

Colour	Vibrant pale yellow colour with steely tints; persistent fine frothing.
Nose	Intense aroma of nuts and vintage on the nose. Aromatic herbs, butter and honey.
Mouth	The bubble perfectly integrates into the mouth, highlighting a perfect balance between sweetness and acidity. Long and elegant.



Food pairing

Salads, roasts and oven baked fish.	
Serving temperature	6 - 8°C
Recommended consumption	3 - 6 years



Logistics

Bottle		
GTIN13	84205600000739	
Type	Standard Cava	
Height	325 mm	
Diameter	88,4 mm	
Weight (empty)	900 gr	
Box		
GTIN14	6 bottles	12 bottles
	18420560000736	28420560000733
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cm
Weight	10 kg	20 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg



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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-langa.com
info@bodegas-langa.com

*GENERIC DATA SHEET - Some data may change depending on the year and/or crop.