

# REYES ARAGON

FAMILIA  
**LANGA**  
Desde 1867




## EL CASTO BRUT GUARDA




Origin	Spain	
Region	Aragón - Valle del Cierzo	
Variety	75% Macabeo, 25% Chardonnay	
Type	Brut	
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, 9 - 18 months sur lattes	
Added sugar	5 - 12 gr/l after disgorging	
Allergens	Contains sulfites	

### Tasting

Colour	Straw colour with steely reflections. Fine bubbles in continuous strings that form a crown on the surface.	
Nose	Reminiscent of a variety of tropical fruits (passion fruit, mango), along with aromas of freshly baked brioche. Light overtones of honey and nuts.	
Mouth	On first taste dry with a light bubble which leaves a pleasant sensation. Structure middle to high, good balance between alcohol and acidity. Unctuous.	

### Food pairing

Perfect accompaniment to hors d'oeuvres.	
Ideal as a welcoming glass.	
Serving temperature	6 - 8°C
Recommended consumption	2 - 3 years

### Logistics

<b>Bottle</b>		
GTIN13	8420560000050	
Type	Standard Cava	
Height	325 mm	
Diameter	88,4 mm	
Weight (empty)	900 gr	
<b>Box</b>	6 bottles	12 bottles
GTIN14	18420560000057	28420560000054
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cm
Weight	10 kg	20 kg
<b>Palettes</b>		
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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\*GENERIC DATA SHEET - Some data may change depending on the year and/or vintage.