

REYES ARAGON

FAMILIA
LANGA

Desde 1867




EL MONJE BRUT NATURE



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, +9 months sur lattes	
Added sugar	Only residual sugars	
Allergens	Contains sulfites	

Tasting

Colour Pale yellow colour; persistent frothing with very small bubbles.

Nose Toasted bread, tropical fruit, touches of almond and coconut.

Mouth Good acidity. Full on the mouth, a lot of body, long without bitterness. Coherent flavours. Citrus such as pink grapefruit and tropical fruit.



Food pairing

Shellfish and fatty fish (sea bass, salmon), white meat and all types of rice dishes.

Serving temperature 6 - 8°C

Recommended consumption 2 - 4 years



Logistics

Bottle

GTIN13 84205600000180

Type Standard Cava

Height 325 mm

Diameter 88,4 mm

Weight (empty) 900 gr



Box 6 bottles 12 bottles

GTIN14 184205600000187 284205600000184

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