

REYES D ARAGON

FAMILIA
LANGA
Desde 1867




GRAN RESERVA BRUT NATURE




Origin	Spain	
Region	Aragón - Valle del Cierzo	
Variety	80% Chardonnay, 20% Macabeo	
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. 3 months matured in barrel	
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity	
2nd Alcoholic Fermentation	In bottle at 15°C	
Maturation in bottle	RESERVA, 40-50 months sur lattes	
Added sugar	Only residual sugars	
Allergens	Contains sulfites	

Tasting

Colour	Vibrant pale golden yellow colour. Extremely fine bubbles which slowly surface to form a crown.	
Nose	Fresh aroma with great complexity, with overtones of baking smells, originating from a 40 month vintage, with light tones of fresh fruit of its original wine base.	
Mouth	Fresh and smooth, fine bubble which integrates into the complexity of the cava. An elegant end, serious, long and dry.	

Food pairing

Salads, roasts, rice dishes, shellfish and oven baked fish.	
Serving temperature	8 - 10°C
Recommended consumption	3 - 6 years

Logistics

Bottle		
GTIN13	8420560000272	
Type	Cava Alienor	
Height	325 mm	
Diameter	102,7 mm	
Weight (empty)	900 gr	
Box		
GTIN14	18420560000279	
Dimensions (LxHxD)	320x215x325 mm	
Weight	10 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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