

REYES ARAGON

FAMILIA
LANGA
Desde 1887




ICE REINA PETRONILA




Origin	Spain	
Region	Aragón - Valle del Cierzo	
Variety	95% Macabeo, 5% Chardonnay	
Type	Semi-seco	
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	32 - 50 gr/l after disgorging	
Allergens	Contains sulfites	

Tasting

Colour	Bright pale yellow with steely highlights; fine and persistent foam.	
Nose	Pear, tropical fruits and flowers.	
Mouth	Creamy and sweet.	

Recommendation

Serve in a glass with large ice cubes. Try it combined with your favorite flavors for highlight its intensity.

Serving temperature	2 - 5°C	
Recommended consumption	2 - 3 years	

Logistics

Bottle		
GTIN13	8420560000166	
Type	Standard Cava	
Height	325 mm	
Diameter	88,4 mm	
Weight (empty)	900 gr	
Box		
GTIN14	18420560000163	28420560000160
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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*GENERIC DATA SHEET - Some data may change depending on the year and/or vintage.