

REYES ARAGON



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LA CORONA BRUT ROSÉ

FAMILIA
LANGA

Desde 1887



Origin	Spain	
Region	Aragón - Valle del Cierzo	
Variety	100% Garnacha	
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 months sur lattes	
Added sugar	5 - 12 gr/l after disgorging	
Allergens	Contains sulfites	

Tasting

Colour	Precious strawberry rose colour with salmon tones. Fine constant bubble which form a half crown.	
Nose	Complex and full or intense young fruity aromas reminiscent of raspberry, cherry, gooseberry and pomegranate.	
Mouth	Fresh and smooth, with a fine bubble which integrates into the complexity of the cava. An elegant end, serious, long and dry, which expresses the honesty of the cava.	

Food pairing

Salads, roasts and oven baked fish.	
Serving temperature	6 - 8°C
Recommended consumption	2 - 3 years

Logistics

Bottle		
GTIN13	8420560000876	
Type	Standard Cava	
Height	325 mm	
Diameter	88,4 mm	
Weight (empty)	900 gr	
Box		
GTIN14	6 bottles	12 bottles
	18420560000873	28420560000870
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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