

REYES D ARAGON

FAMILIA
LANGA

Desde 1887




· Medallas y Premios ·
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RESERVA BRUT NATURE

Origin	Spain	
Region	Aragón - Valle del Cierzo	
Variety	75% 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 + 18 months sur lattes	
Added sugar	Only residual sugars	
Allergens	Contains sulfites	

Tasting

Colour	Vibrant pale yellow colour with steely tints; persistent fine frothing.	
Nose	Intense aroma of nuts and vintage on the nose. Aromatic herbs, butter and honey.	
Mouth	The bubble perfectly integrates into the mouth, highlighting a perfect balance between sweetness and acidity. Long and elegant.	

Food pairing

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

Logistics

Bottle			
GTIN13	84205600000104		
Type	Alienor Cava		
Height	325 mm		
Diameter	102,7 mm		
Weight (empty)	900 gr		
Box			
GTIN14	18420560000101		
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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