

REYES DE ARAGON

CUVEÉ REAL

FAMILIA
LANGA


Desde 1867



RED WINE

Origin	Spain	
Region	Calatayud	
Variety	Garnacha	
Vineyard Age	50 - 100 years	
Production	1000 - 1500 kg/ha.	
Solids	Slatey and Stony	
Altitude	800 - 1000 m.	
Viticulture	Traditional	

Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast	
Malolactic Fermentation	Yes	
Time in barrel	10 - 15 months in American, European and French oak	
Time in bottle	± 6 months	
Allergens	Contains sulfites	

Tasting

Colour Cherry red, very deep with light cardinal tints.

Nose Jammy with cherry and blackberry, with spicy aromas (cinnamon and vanilla), chocolate, liquorice. Mineral base of graphite and slate.

Mouth Honest, with a good attack and aftertaste. Long and structured. Unctuous and big body.



Food pairing

Due to its complexity it is an excellent accompaniment to red meats, cold cured Iberian meats and cured cheeses.

Serving temperature 17 - 18°C

Recommended consumption 5-10 years



Logistics

Bottle

GTIN13	8420560000661	
Type	Burgundy	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	



Box	6 bottles	12 bottles
GTIN14	2842056000665	1842056000668
Dimensions (LxHxD)	27 x 16 x 33,5 cm	33,5 x 20 x 31 cm
Weight	7 kg	14,5 kg



Palettes

Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	720	900
Weight	840 kg	1050 kg



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*GENERIC DATA SHEET - Some data may change depending on the year and/or vintage.