

# REYES D ARAGON IMPERIAL



Origin	Spain	
Region	CAVA	
Variety	75% Macabeo, 25% Chardonnay	
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	10 months sur lattes	
Added sugar	8 gr/l after disgorgin	

## Tasting

Colour	Straw colour with green tints. Strong fine bubbles.	
Nose	Good intense aroma. Fruity aromas of apple and citrus. Reminiscent of bakery and scrubland.	
Mouth	Good structure in the mouth, ample, lively with very good acidity. The after sensations are clean, fresh and persistent.	

## Food pairing

Accompany with smoked foods and shellfish.		
Serving temperature	6-8°C	

## Logistics

GTIN 13	8420560000173		
<b>Bottle</b>			
Type	Standard Cava		
Height	325 mm		
Diameter	88.4 mm		
Weight (empty)	900 gr		
<b>Box</b>			
Dimensions (LxHxD)	27 x 18.9 x 33 cm	36 x 28 x 33 cm	
Capacity	6 bottles	12 bottles	
Weight	10 kg	20 kg	
<b>Palettes</b>			
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	