

# REYES D ARAGON

## CUVÉE REAL



Origin	Spain	
Region	PDO Calatayud	
Variety	100% Garnacha	
Vineyard Age	70 - 100 years	
Production	1000 - 1500 kg/ha	
Soil	Slate and stony	
Altitude	800 - 1000 m	
Viticulture	Traditional	

### Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast	
Malolactic Fermentation	In oak barrels	
Time in barrel	12 months in American, European and French oak	
Time in bottle	> 6 Months	

### 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



### Logistics

GTIN 13 8420560000661

#### Bottle

Type	Burgundy	
Height	300 mm	
Diameter	86 mm	
Weight (empty)	600 gr	

#### Box

Dimensions (LxHxD)	26 x 18 x 31 cm	33.5 x 20 x 31 cm
Capacity	6 bottles	12 bottles
Weight	7.5 kg	15 kg



#### Palettes

Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 170 cm	120 x 100 x 170 cm
Amount of bottles	570	660
Weight	730 kg	845 kg

