

# REYES D'ARAGON

## PREMIUM



Origin	Spain
Region	PDO Calatayud
Variety	100% Garnacha
Vineyard Age	25 - 40 years
Production	4000 - 6000 kg/ha
Soil	Stony, clay and limestone
Altitude	700 - 800 m
Viticulture	Traditional



### Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	In oak barrels
Time in barrel	4-6 months in American oak
Time in bottle	> 6 Months



### Tasting

Colour	Mature cherry red, with tints of violet.
Nose	Fruity (strawberry, raspberry) and floral and scrubland. Toasted vintage aromas, smoky and tobacco.
Mouth	A structured wine with a balanced, excellent acidity. Smooth at first, it soon shows its tannic strength. However, it has a sweet, soft, velvety tannin.



### 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		8420560000678	
<b>Bottle</b>			
Type	Burgundy		
Height	300 mm		
Diameter	86 mm		
Weight (empty)	600 gr		
<b>Box</b>			
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	
<b>Palettes</b>			
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	

