

# REYES D ARAGON




## ICE REINA PETRONILA




Origin	Spain	
Region	CAVA	
Variety	95% Macabeo, 5% Chardonnay	
Type	Semi-seco	
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	9 months sur lattes	
Added sugar	32 gr / l	

### Tasting

Colour	Bright pale yellow with steely highlights; fine and persistent foam.	
Nose	Pear, tropical fruits and flowers.	
Mouth	Creamy and sweet.	

### Recommendation

Serve in a glass with large ice cubes. Try it combined with your favorite flavors for highlight its intensity.

Serving temperature 6-8°C



### Logistics

GTIN 13	8420560000166	
<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

