

REYES ARAGON

LA CORONA BRUT ROSÉ



Origin	Spain	
Region	CAVA	
Variety	100% Garnacha	
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 final acidity	
2nd Alcoholic Fermentation	In bottle at 15°C	
Maturation in bottle	10 months sur lattes	
Added sugar	8 gr/l	

Tasting

Colour	Precious strawberry rose colour with salmon tones. Fine constant bubble which form a half crown.	
Nose	Complex and full or intense young fruity aromas reminiscent of raspberry, cherry, gooseberry and pomegranate.	
Mouth	Fresh and smooth, with a fine bubble which integrates into the complexity of the cava. An elegant end, serious, long and dry, which expresses the honesty of the cava.	

Food pairing

Salads, roasts and oven baked fish.		
Serving temperature	6-8°C	

Logistics

GTIN 13	8420560000876		
Bottle			
Type	Standard Cava		
Height	325 mm		
Diameter	88.4 mm		
Weight (empty)	900 gr		
Box			
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	
Palettes			
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	