

# REYES<sup>DE</sup> ARAGON

## CUVEÉ 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
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#### 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



### Premios destacados/ Highlight awards



2018



2017

t. (+34) 976 88 18 18  
f. (+34) 976 88 44 63

Ctra. N-II, km. 241,700  
50300 CALATAYUD (Zaragoza) · Spain

info@bodegas-landa.com  
www.bodegas-landa.com