

REYES D ARAGON



· Medals and Awards ·
Capture the QR Code



EL CASTO BRUT GUARDA



Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	75% Macabeo, 25% Chardonnay
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 a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	GUARDA, 9 - 18 months sur lattes
Added sugar	5 - 12 gr/l after disgorging
Allergens	Contains sulfites



Tasting

Colour	Straw colour with steely reflections. Fine bubbles in continuous strings that form a crown on the surface.
Nose	Reminiscent of a variety of tropical fruits (passion fruit, mango), along with aromas of freshly baked brioche. Light overtones of honey and nuts.
Mouth	On first taste dry with a light bubble which leaves a pleasant sensation. Structure middle to high, good balance between alcohol and acidity. Unctuous.



Food pairing

Perfect accompaniment to hors d'oeuvres.
Ideal as a welcoming glass.

Serving temperature	6 - 8°C
Recommended consumption	2 - 3 years



Logistics

Bottle		
GTIN13	8420560000050	
Type	Standard Cava	
Height	325 mm	
Diameter	88,4 mm	
Weight (empty)	900 gr	
Box	6 bottles	12 bottles
GTIN14	18420560000057	28420560000054
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cm
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



t. (+34) 976 88 18 18 f. (+34) 976 88 44 63
Ctra. N-II, km. 241,700
C.P. 50300 CALATAYUD (Zaragoza) Spain

www.bodegas-langa.com
info@bodegas-langa.com

*GENERIC DATA SHEET - Some data may change depending on the year and/or vintage.