

REYES D ARAGON



· Medals and Awards ·
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EL CEREMONIOSO BRUT - ORGANIC WINE

FAMILIA
LANGA
Desde 1867



Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	100% Chardonnay
Type	Brut
Vineyard Age	30 - 40 years
Production	6000 - 8000 kg/ha.
Soil	Stony and clay
Altitude	700 - 800 m.
Viticulture	Organic



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 months sur lattes
Added sugar	9 gr/l after disgorging
Allergens	Contains sulfites



Tasting

Colour	A bright, golden, yellow colour, with fine, uniform bubbles that are slowly released to make a fine, delicate, lasting head.
Nose	Fragrances of white flowers (water lilies and calla lilies), with fresh hints of moss and fresh hay. A subtle fragrance of fresh butter and crusty toast.
Mouth	Initially fresh and clean in the mouth, with a wonderful balance between acidity and maturity. Delicate, smooth bubbles resulting from the long ageing process in racks producing a pleasant volume in the mouth. A pure, fresh, lasting sensation on the palate.

Food pairing

Perfect for blue fish meals, white meat, fish stews, roast vegetables.

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



Logistics

Bottle		
GTIN13	8420560000159	
Type	Standard Cava	
Height	325 mm	
Diameter	88,4 mm	
Weight (empty)	900 gr	
Box	6 bottles	12 bottles
GTIN14	18420560000153	28420560000156
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cm
Weight	10 kg	20kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	1200x800x1800 mm	1200x1000x1800 mm
Amount of bottles	540	600
Weight	920 kg	1020 kg



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