

REYES ARAGON

FAMILIA
LANGA

Desde 1867



EL MONJE BRUT NATURE

Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	75% Macabeo, 25% Chardonnay
Type	Brut Nature
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 months sur lattes
Added sugar	Only residual sugars
Allergens	Contains sulfites



Tasting

Colour Pale yellow colour; persistent frothing with very small bubbles.

Nose Toasted bread, tropical fruit, touches of almond and coconut.

Mouth Good acidity. Full on the mouth, a lot of body, long without bitterness. Coherent flavours. Citrus such as pink grapefruit and tropical fruit.



Food pairing

Shellfish and fatty fish (sea bass, salmon), white meat and all types of rice dishes.

Serving temperature 6 - 8°C

Recommended consumption 2 - 4 years



Logistics

Bottle

GTIN13	84205600000180
Type	Standard Cava
Height	325 mm
Diameter	88,4 mm
Weight (empty)	900 gr



Box	6 bottles	12 bottles
GTIN14	18420560000187	28420560000184
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



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