

REYES D ARAGON



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IMPERIAL BRUT

FAMILIA
LANGA
Desde 1867



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 months sur lattes
Added sugar	5 - 12 gr/l after disgorging
Allergens	Contains sulfites



Tasting

Colour Straw colour with green tints. Strong fine bubbles.

Nose Good intense aroma. Fruity aromas of apple and citrus. Reminiscent of bakery and scrubland.

Mouth Good structure in the mouth, ample, lively with very good acidity. The after sensations are clean, fresh and persistent.



Food pairing

Accompany with smoked foods and shellfish.

Serving temperature 6 - 8°C

Recommended consumption 2 - 3 years



Logistics

Bottle

GTIN13	8420560000173
Type	Standard Cava
Height	325 mm
Diameter	88,4 mm
Weight (empty)	900 gr



Box	6 bottles	12 bottles
GTIN14	18420560000170	28420560000177
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.