

REYES ARAGON



• Medals and Awards •
Capture the QR Code



LA CORONA BRUT ROSÉ

FAMILIA
LANGA

Desde 1867



Origin	Spain
Region	Aragón - Valle del Cierzo
Variety	100% Garnacha
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	Precious strawberry rose colour with salmon tones. Fine constant bubble which form a half crown.
Nose	Complex and full or intense young fruity aromas reminiscent of raspberry, cherry, gooseberry and pomegranate.
Mouth	Fresh and smooth, with a fine bubble which integrates into the complexity of the cava. An elegant end, serious, long and dry, which expresses the honesty of the cava.



Food pairing

Salads, roasts and oven baked fish.
Serving temperature 6 - 8°C
Recommended consumption 2 - 3 years



Logistics

Bottle		
GTIN13	84205600000876	
Type	Standard Cava	
Height	325 mm	
Diameter	88,4 mm	
Weight (empty)	900 gr	
Box	6 bottles	12 bottles
GTIN14	184205600000873	284205600000870
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.