

# REYES<sup>DE</sup> ARAGON

## CUVEÉ REAL



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### RED WINE

Origin	Spain
Region	Calatayud
Variety	Garnacha
Vineyard Age	50 - 100 years
Production	1000 - 1500 kg/ha.
Solids	Slatey and Stony
Altitude	800 - 1000 m.
Viticulture	Traditional



### Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	Yes
Time in barrel	10 - 15 months in American, European and French oak
Time in bottle	± 6 months
Allergens	Contains sulfites



### Tasting

**Colour** Cherry red, very deep with light cardinal tints.

**Nose** Jammy with cherry and blackberry, with spicy aromas (cinnamon and vanilla), chocolate, liquorice. Mineral base of graphite and slate.

**Mouth** Honest, with a good attack and aftertaste. Long and structured. Unctuous and big body.



### Food pairing

Due to its complexity it is an excellent accompaniment to red meats, cold cured Iberian meats and cured cheeses.

**Serving temperature** 17 - 18°C

**Recommended consumption** 5- 10 years



### Logistics

#### Bottle

GTIN13	8420560000661
Type	Burgundy
Height	313 mm
Diameter	73 mm
Weight (empty)	400 gr



<b>Box</b>	6 bottles	12 bottles
GTIN14	28420560000665	18420560000668
Dimensions (LxHxD)	27 x 16 x 33,5 cm	33,5 x 20 x 31 cm
Weight	7 kg	14,5 kg



#### Palettes

Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	720	900
Weight	840 kg	1050 kg



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