

REYES^{DE} ARAGON

PREMIUM



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RED WINE

Origin	Spain
Region	Calatayud
Variety	Garnacha
Vineyard Age	20 - 40 years
Production	4000 - 6000 kg/ha.
Solids	Stony, clay and limestone
Altitude	700 - 800 m.
Viticulture	Traditional



Production

Harvest	Manual
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast
Malolactic Fermentation	Yes
Time in barrel	3 - 6 months in American oak
Time in bottle	± 6 months
Allergens	Contains sulfites



Tasting

Colour	Mature cherry red, with tints of violet.
Nose	Fruity (strawberry, raspberry) and floral and scrubland. Toasted vintage aromas, smoky and tobacco.
Mouth	A structured wine with a balanced, excellent acidity. Smooth at first, it soon shows its tannic strength. However, it has a sweet, soft, velvety tannin.



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	1 - 5 years



Logistics

Bottle		
GTIN13	8420560000678	
Type	Burgundy	
Height	313 mm	
Diameter	73 mm	
Weight (empty)	400 gr	
Box	6 bottles	12 bottles
GTIN14	18420560000675	28420560000672
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.