

# REYES ARAGON

FAMILIA  
**LANGA**

Desde 1867



## EL MONJE BRUT NATURE

Origin	Spain
Region	CAVA
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	12 months sur lattes
Added sugar	Only residual sugars



### 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



### Logistics

GTIN 13	8420560000180
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#### Bottle

Type	Standard Cava
Height	325 mm
Diameter	88.4 mm
Weight (empty)	900 gr



#### Box

Dimensions (LxHxD)	27 x 18.9 x 33 cm	36 x 28 x 33 cm
Capacity	6 bottles	12 bottles
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



### Premios destacados/ Highlight awards



2022, 2021



2014-2019



2012



2017



2017



2019



2019

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