

# REYES D 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     |                    |
| <b>Bottle</b>      |                   |                    |
| Type               | Standard Cava     |                    |
| Height             | 325 mm            |                    |
| Diameter           | 88.4 mm           |                    |
| Weight (empty)     | 900 gr            |                    |
| <b>Box</b>         |                   |                    |
| 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              |
| <b>Palettes</b>    |                   |                    |
| 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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