

Real de Aragon Cava Brut



Wine Ratings:
90 points – Wine Advocate

Region:

Viticulture and wine making began in Calatayud approximately 2500 to 3000 years ago. Calatayud is located in northern Spain near the foothills of the Pyrenees. The area consists of complex mountain systems located in the Moncayo Sierra and encompasses an intricate hydrographical network formed by various tributaries of the Ebro River. The vineyards slope down on the south side of the Sierra de la Virgen. Calatayud has a continental climate although one of Bodegas Langa's two vineyards is located in a very arid area. Snow is typically on the ground in the vineyards for 5 to 7 months per year. The summer temperatures are mild, kept down by the winds that blow through the vineyards at the foot of the Sierra de la Virgen. There is a significant temperature difference between the day and night temperatures, particularly during the growing and ripening periods.

Bodegas Langa -- Bodegas Langa is family owned and operated and is the only bodega in the Calatayud region that is not a cooperative. The family's business model requires a family member to be in every aspect of their operation. All of their grapes are grown in either of their two estate vineyards, which are located in different parts of the region with distinctively different microclimates. No herbicides, pesticides, or chemicals of any kind are used in the vineyards. All of their wines and cavas are produced organically with the European certification. The bodega is now working to obtain the U.S. organic certification. The bodega and the region are known for their wines, but Bodegas Langa now produces more cava than wine.

History -- The bodega was founded in 1867 and was moved several times. The present bodega was built in 1985 and has been refurbished several times. Today, the bodega is a state of the art facility with all of the latest technological advances.

Tasting notes: Pale straw color. Mineral, biscuit, and white peach aromas. Concentrated. Intense. Dry, precise flavors lead into a clean and refreshing finish.

Imported since: 2009

Appellation: Calatayud

Composition: 70% Macabeo, 30% Chardonnay

Soil: mixture with a high concentration of clay, slate, and stones

Elevation: 2625 to 3300 feet

Vineyard practice: organic farming but without certification

Vine Age: 30 to 40 years average

Yield: 2.8 tons per acre

Harvest Dates: third week of September

Fermentation: 12 days with natural yeast

Aging: 9 months with second fermentation in the bottle

pH: 3.0

Residual Sugar: 10 grams per liter

Alcohol: 11.4 %

UPC: 7 50428 21757 2