

PAGO DE THARSYS

CARLOTA SURIA

Organic

CHARDONNAY

FERMENTED IN BARRELS 2021



DO UTIEL-REQUENA

REQUENA - VALENCIA (SPAIN)

Type

White wine

Alcohol Content

12,5% vol.

Varieties

Chardonnay

No. bottles

4,100 bottles

Ageing

2 months in French oak barrels

EUROPEAN ORGANIC CERTIFICATION (CAECV)

VEGAN CERTIFICATION

(EUROPEAN VEGETARIAN UNION)

TASTING NOTES

Appearance

Clear, bright, pale lemon yellow in colour, with fine drops that slowly glide.

Nose

Clean and intense nose, citrus notes of lemon and grapefruit peel, yellow plum, pineapple and subtle aromas of vanilla, English cream and nutmeg.

Mouth

Fantastic balance between ripeness and acidity. Long and wide mouthfeel, flavour of citrus, and fresh tropical fruits. Persistent finish, with a soft hint of custard. Glyceric and volume sensation throughout the palate. Long persistence thanks to its acidity, which makes us salivate and want a second sip.

Serving

Serve between 7°C and 9°C in medium-sized wineglasses. Perfect for smoked fish dishes (Salmon, cod, eel,...). It also goes well with roast white meat, such as free-range chicken, accompanied with baked organic potatoes. This wine is ready to enjoy, and it will continue to evolve appropriately and develop greater complexity in the next 2-3 years



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Climate

Our vineyards are located at over 700 metres above the level of the Mediterranean, at 60 km inland. Therefore having a Continental climate slightly influenced by the Mediterranean Sea, very dry with many hours of sunlight, but with significant temperature differences between night and day owing to the altitude. This means we harvest very ripe grapes that conserve their acidity and freshness, making them ideal for top-quality wines and good ageing potential.

Soil

The Chardonnay vine site is characterised by its chalky soil from the decomposition of the surrounding limestone rock in the subsoil, accounting for the singularity of this product.

Organic Vine-Growing

We treat our soil and vines in accordance with organic farming standards. We do not use herbicides, chemical pesticides or synthetic fertilisers. We use natural resources and organic fertilisers to respect the balance of nature and to contribute to enriching the biodiversity in the vineyard. Observe and respect is our slogan.

The harvest is done manually, in 20 kg crates, which arrive at the wine cellar within 15 minutes. The best bunches are selected manually on a sorting table before processing.

Vintage

The autumn and winter of 2021 left good reserves of water in the subsoil, especially the abundant snow that fell on January 7, which was followed by extremely cold temperatures below -10°C, which sterilized the subsoil of parasites. The spring was mild and rainy and led to early budding and great vegetative growth. This fact required a very conscientious management of the canopy: pruning in green and hopscotch to favour the aeration of the vines. The summer had two weeks of very high temperatures that accelerated the ripening of the Chardonnay, that was harvested on August 20. This vintage has been less productive, with great quality and a little more ripeness.

Wine-Making

We continue to make our wine using traditional methods, monitoring the entire process from harvest through to bottling wine ready to drink and enjoy. This wine was fermented in French oak barrels (50% new, 50% 1 year old), where it remained in contact with the lees for 2 months. Battonage was performed on a daily basis during that period. The wine was then transferred to a stainless steel vat where it remained in contact with the lees for a further 12 months until it was bottled at the end of October 2022.

PACKAGING

Cork type

Natural cork

Capsule

Complex

Bottle

Bordelesa Ecova

Bottle capacity

75 cl.

Bottles per box

6 bottles

Box type

Kraft carton 3mm

Channel 3

Horizontal Position

Weight per box

7.50 kg

EAN code

8437004477729

Euro-pallet

11 Stacked boxes

66 Boxes per pallet

396 Bottles per pallet

LABELLING



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