

PAGO DE THARSYS

Pago de Tharsys VENDIMIA NOCTURNA



VINO DE PAGO- DO PAGO DE THARSYS REQUENA - VALENCIA (SPAIN)

Type

White wine

Alcohol Content

13.5% vol.

Varieties

Albariño

No. bottles

10,990

Ageing

2 months in stainless steel with its lees

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES**Appearance**

Glowing pale yellow colour with flecks of green. Fine, slowly flowing drops.

Nose

In a still glass there is a fragrance of white flowers: jasmine, acacia and white roses. When moved, it releases exotic hints of cherimoya, mango and pineapple, with fresh notes of grapefruit and lime.

Mouth

Initially fresh and clean in the mouth, with a wonderful balance between acidity and maturity. A lively, fresh, lasting sensation on the palate. An elegant perfumed, slightly bitter aftertaste. A smooth, creamy texture, a rich coating sensation.

Serving

Serve between 6°C and 8°C in medium-sized glasses with a wide body, slightly narrower at the top. An ideal wine to serve with white fish: turbot, sole, bream, etc., boiled shellfish, octopus, fish rice dishes. It is also perfect to serve with a chickpea stew.

Note

The Albariño grape variety is originally from Galicia, and was brought to the region of Requena in the 60's by Jesús Requena, a winemaker from Siete Aguas, who at the time trained Galician producers to make quality white wine using that grape variety. Our Albariño vines are from that old vineyard in Siete Aguas. This variety is an emotional memory of the origins of the founder of Pago de Tharsys, Vicente García, who began his career teaching enology in Galicia.



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PAGODETHARSYS



Climate

Our vineyards are located at over 700 metres above the level of the Mediterranean Sea, therefore having a climate strongly influenced by the Mediterranean, 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 Albariño vineyard (1 ha.) is located to the south of our estate, on very chalky soil because of the nature of the bedrock in the subsoil formed 30 million years ago from diatomite sediment and other aquatic micro-organisms with siliceous skeletons. That site is historically known under the name of Albar (Albus in Latin meaning White) because of its whitish chalky soil. This soil is ideal for the Albariño grape variety, since it is poor in nutrients but deeper down it builds up moisture helping it to get through the drier months of the year, producing small, very tasty grapes.

Organic Wine-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.

Harvesting the grapes for this wine, as the name suggests, is carried out at night to take advantage of the low night temperatures in the month of September, in order to obtain the maximum quality of the fruit and conserve all the floral, fruity tastes of the Albariño grape variety. The grapes are harvested manually, in 10 kg crates, which arrive at the wine cellar within 15 minutes, where they are selected and processed.

Vintage

The winter of 2020 was mild and rainy and due to this the sprouting of the white varieties came early in early March. Spring started with copious rains (80% more rain than a normal year) and a significant drop in temperature that slowed down vegetative growth for a few weeks, but the fantastic water reserves led to extraordinary vegetative growth between April and May, so much so that we had to do an intense green pruning and manage the canopy very well to promote the flowering and ripening of the grapes. Fortunately, the summer was dry, and less hot than usual, with a high contrast between day-night temperature, favoring a slow ripening of the fruit with a lot of health and quality. The Albariño grape harvest took place on the night of 1st September at 5 am (10°C and Fullmoon) to make the most of the particularly low night time temperatures in this area, guaranteeing the freshness and quality of the grapes. In summary, the 2020 vintage was somewhat more productive than the previous one, with a very high quality, greater freshness and greater aging potential. Fantastic vintage!.

Preparation

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 has been in contact with its lees during 2 months in inox to add aromatic complexity and a creamy texture but it is not aged in barrels in order to maintain the floral, fruity flavour of this peculiar Albariño grape variety, so that it stands out better in this wine.



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PACKAGING

Cork type
Natural cork

Capsule
Complex

Bottle
Burgundy

Bottle capacity
75 cl.

Bottles per box
6 bottles

Box type
Kraft carton 3mm
Channel 3 self-forming
Vertical position.

Weight per box
7.40 kg

EAN code
8437004477026

Euro-pallet
11 Stacked boxes
66 Boxes per pallet
396 Bottles per pallet

LABELLING

