

PAGO DE THARSYS



Millésime ROSÉ BRUT RESERVA 2019

DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling rosé wine

Dosage

Brut 6 g/l

Varieties

Grenache 100%

Grado Alcohólico

12% vol.

Ageing

Aged in the bottle with its lees for 30 months

Producción

15,200 botellas

TASTING NOTES

Appearance

Elegant rose gold colour, with a bright and light copper trim. Extremely fine, delicate and persistent bubbles.

Nose

Subtle notes of blossoming tree, pink grapefruit skin, cherries and raspberries wrapped by pleasant aromas of fresh butter, cream, toasted bread, talc and wet stone.

Mouth

Round and creamy sensation in the mouth, delicate and enveloping bubbles. Cherries and wild strawberries stand out, fresh cream and a subtle toffee aftertaste result of the long aging with its lees inside the bottle. It leaves a clean, fresh and persistent memory on the palate that demands a second sip urgently.

Serving

Serve between 7°C and 9°C in medium-sized glasses with a wide body, slightly narrower at the top. Pour slowly down the side of the glass to avoid breaking the bubbles. It will be the perfect companion for all kinds of seafood: sea urchins, prawns, crayfish, lobster, spider crab, as well as and seafood stews and rice dishes. It will also go well with a great variety of sushi. Perfect at sunrise, extraordinary at sunset.

Awards

Distinguished Cava 2015 by the "Asociación Valenciana de Sumilleres" (ASVASU)
Gold Medal at Proava 2015
Gold Medal at the Sakura Awards 2014 (Japanese Cava Awards)
First place in the VAB-Magazine 2014 ranking (Specialist Belgian Magazine)
Third place in the Verema Experience 2014
Gold Medal at the Brussels World Contest 2012



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Climate

Our vineyards are located at over 700 meters 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

Grenache grapes from our "Albar" plot within our property, whose soil is mostly calcareous as it has been formed from the spongy limestone bedrock, a "toba" rock that forms the subsoil of this plot. This limestone rock was formed millions of years ago by sediments of carbonates dissolved in fresh water that flowed through underground rivers. This rock is very porous and helps retain moisture in very dry periods.

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

Vintage

Vintage 2019 began with good water reserves as a result of the abundant rain over the winter. The vines sprouted later than usual, around the end of May, due to the unusually low temperatures during the spring. This situation, added to the very hot summer, with some heavy hail storms in the early summer meant that around 10% of the grape harvest was lost. Nevertheless we harvested some very full, healthy grapes, although the yield was poor. The Grenache harvest took place on 19th September.

Wine-making

Harvesting is manual, in 10 kg crates, and the grapes pass through a manual selection process. We follow the traditional method, monitoring the entire process from the grape harvest through to bottling wine ready to drink and enjoy. Red Garnacha grapes are prepared as if they were white grapes, with a short maceration period with the skin to obtain a product whose elegance, balance and complexity are outstanding.

When the cava has been bottled, it is left in our underground cellar for at least 26 months in a horizontal position in contact with its lees before being disgorged. The dosage is 6 grams per litre of liquor from the family collection containing vintage wines over 26 years old. This collection is our signature, elegance and character.

PACKAGING

Cork type

Agglomerate cork with natural cork washers

Capsule

Complex

Bottle

Cuvée Tradition

Bottle capacity

75 cl.

Bottles per box

6 bottles

Box type

Kraft carton 2mm

Channel 3

Vertical

Weight per box

10.50 kg

EAN code

8437004477149

Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

LABELLING



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