

# PAGO DE THARSYS

## *Millésime* BARRICA BRUT NATURE RESERVA 2020



### DO CAVA

REQUENA - VALENCIA (SPAIN)

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#### Type

Sparkling white wine

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#### Dosage

Brut Nature  
0 "dosage"

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#### Varieties

Chardonnay

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#### Alcohol Content

12% vol.

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#### Ageing

Base wine fermented in French oak barrels and aged 2 months with its lees. After bottling, it is aged with its lees for more than 24 months.

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#### No. bottles

2,664 botellas

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OFFICIAL EU ORGANIC WINE CERTIFICATE

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### TASTING NOTES

#### Appearance

Old gold colour, with bright golden flecks. Extremely fine, delicate, lasting bubbles.

#### Nose

An explosion of stone fruits: peach, apricot, yellow plum and citric aromas: yellow grapefruit and lemon peel. Some seductive hints of vanilla, biscuit, cream, meringue and toasted butter.

#### Mouth

Dry, round and voluptuous creamy sensation in the mouth, with delicate bubbles obtained from the long ageing process with its lees. Long aftertaste, surprisingly reminiscent of roasted hazelnuts and almonds, and freshly baked bread crust and butter biscuits. Great structure and full volume sensation.

#### 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. The perfect companion for smoked fish and meat, and barbecues. Ideal with mature cheeses. Its complexity will increase over the next 5 years. Don't hesitate to keep a few bottles in your cellar to enjoy its evolution.



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## *Millésime* BARRICA BRUT NATURE RESERVA 2020

### Climate

Our vineyards are located at over 780 metres above the level of the Mediterranean Sea, 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 type of soil produces small, flavoursome grapes with high levels of acidity, the ideal characteristics for elegant, flavoursome top-quality wines.

### Soil

Mainly chalky soil with deeper layers of clay. At 2 meters depth here is a large compact mass of porous limestone rock, called "Toba" making it difficult for the vines to reach nutrients, but which allows the retention of moisture during very dry periods. This type of soil produces small, flavoursome grapes with high levels of acidity, the ideal characteristics for elegant, flavoursome top-quality wines.

### 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

The winter of 2020 was mild and rainy, so the vines sprouting started prematurely on March. Spring began with copious rains (80% more rain than a regular 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 make an intense green pruning and manage the canopy very well to favour the flowering and ripening of the grapes. Fortunately, the summer was dry, and less hot than usual, with a great contrast between day-night temperatures, favouring a slow ripening of the fruit with great health and quality. The Chardonnay harvest took place on September 10. The 2020 vintage had a very high quality, greater freshness and greater aging potential. Excellent vintage!

### Wine-making

Harvesting is manual, in 10 kg crates, and the grapes pass through a manual selection process before being gently pressed. We follow traditional methods, monitoring the entire process from the grape harvest through to bottling wine ready to drink and enjoy. The flower must was fermented in French oak barrels (50% new, 50% 1 year old).

The wine then continued its ageing process in a stainless steel vat, still with the lees. When the cava has been bottled, it is left in our underground cellar for at least 24 months in a horizontal position, and one month before disgorging it is moved to the "pupitre" where it is turned by hand. This is a Brut Nature cava, with no added expedition liquor, in order to keep all the taste of Chardonnay grapes and the long ageing period in barrels, giving it an extraordinary complex taste.



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### 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

8437004477958

#### Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

### LABELLING

