

# PAGO DE THARSYS



*Pago de Tharsys*  
**ARGILA**

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

**Type**  
Red Wine

**Alcohol Content**  
14% vol.

**Varieties**  
Merlot

**No. bottles**  
6,574 bottles

**Ageing**  
12 months in French  
oak barrels

OFFICIAL EU ORGANIC WINE CERTIFICATE

## TASTING NOTES

### Appearance

Bright ruby red colour. Medium size drops that glide slowly down the glass.

### Nose

Initially subtle aromas of red mulberries, cherries, and raspberry appear. After shaking it, intense aromas of ripe red fruits, black pepper, cocoa and roasted coffee beans are released. Likewise, pleasant balsamic notes of lavender stand out.

### Mouth

Intense flavour of wild blackberries, red plums and cherries. Wide and persistent sensation on the palate. Voluminous body, with medium acidity that enhances the balance and the sensation of freshness. Long finish reminiscent of roasted coffee, cocoa and spices: black pepper notes. Ripe, round and pleasant tannins.

### Serving

Serve between 16°C and 18°C in medium-sized wineglasses with a wide body. Ideal for griddled beef dishes, roast lamb, magret and traditional stews of feathered game, vegetables and legumes.



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# PAGO DE THARSYS



## 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 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 Merlot site (2 ha) is located to the north of our estate, the soil here has a high percentage of clay in the upper layers (between 1 and 3 metres deep) with medium-sized stony layers. The uniqueness of this site is the enormous compact limestone bedrock under the layer of clay. The site slopes slightly from north to south, meaning the soil never becomes excessively water-logged between the clay and bedrock.

## 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 Merlot vines used for this wine are the oldest on our estate. They were planted in 1981 and have a little productive clone, producing very small bunches and berries, with very low yield per hectare. The harvest is done manually, in 10 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 winter of 2020 was mild and rainy and due to this the sprouting of the vines was brought forward to the month of March. Spring began 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 make an intense green pruning and manage the canopy very well to favor the flowering and ripening of the grapes. Fortunately, the summer was dry, and less hot than usual, with a great contrast in day-night temperatures, favoring a slow ripening of the fruit with great health and quality. The harvest of this Merlot was made on September 24. This 2020 vintage is characterized by its very high quality, greater freshness and greater aging potential. Fantastic vintage!

## 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 is aged for 12 months in 1 and 2-use French oak barrels from different "tonneleries". The wine is not filtered at all during bottling in order to conserve its structure and aromatic palate. That is why there may be some natural precipitate in it.



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## PACKAGING

**Cork type**  
Natural cork

**Capsule**  
Complex

**Bottle**  
Vintage Bordeaux conical

**Bottle capacity**  
75 cl.

**Bottles per box**  
6 bottles

**Box type**  
Kraft carton 3mm  
Channel 3  
Horizontal Position

**Weight per box**  
7.80 kg

**EAN code**  
8437004477200

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

## LABELLING

