

PAGO DE THARSYS



Pago de Tharsys VENIMIA NOCTURNA GARNACHA

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

Type	Alcohol Content
Rosé wine	12% vol.
Varieties	No. bottles
Garnacha	1,243

Ageing

Fermented in barrels, 2 months ageing in French oak barrels and 1 month ageing in stainless steel with its lees.

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Clear, glowing pale pink colour. Fine, slowly flowing drops with a very attractive oily sensation.

Nose

Subtle aromas of cherry blossom, intense notes of not overripe stone fruits: nectarine, apricot. With a little more temperature, intense aromas of pink grapefruit, cherry and an elegant mineral touch and notes of fresh balsamic herbs (sage and oregano) stand out.

Mouth

Fresh, clean and voluminous entry. It is dry, with a very good balance provided by the beautiful acidity. The red fruits stand out in the mouth, highlighting the not very ripe cherries. . Very long persistence on the palate, with a soft and delicious hint of fresh milk and lightly toasted macadamia nuts. Smooth and unctuous texture, rich, voluminous and enveloping sensation.

Serving

Serve between 6°C and 8°C in medium-sized glasses with a wide body, slightly narrower at the top. It is an ideal wine to accompany seafood, especially grilled red shrimps and lobsters. It will also be the fresh and aromatic counterpoint along with spicy white meat and vegetable dishes.

Note

The Garnacha grape variety has always been grown in our region. It is perfectly adapted to our extreme, dry climate, and it is here, at 700 m altitude, where it achieves its extraordinary flavour, while conserving the freshness we all demand from high quality rosé wine.



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PAGODETHARSYS



Climate

Our vineyards are located at over 700 metres above the level of the Mediterranean Sea, therefore having a continental 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 Garnacha vineyard (0.7 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. On this type of soil, with low nutrients, our Garnacha vines produce very small and flavour 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 the freshness and all the fruity tastes of the Garnacha 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 2022 was very cold and dry, which helped sanitize the soil of the vineyard from harmful insects. The spring was rainy and cold, and helped to create water reserves in the subsoil, but the cold delayed sprouting until the end of April when the temperature finally warmed and caused very vigorous sprouting. The summer was extremely hot and dry, with heat waves following one another, which slowed down ripening. The drought caused very low yields, but fortunately we obtained an extraordinary quality from the grapes, which favoured a great aromatic intensity in the wines, especially in this Grenache which was harvested during the cool dawn of September 14.

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.

To obtain this delicate rosé colour and flavour, we macerate the grapes in a cold press for 4 hours to extract the must. It is partially fermented at low temperature in a stainless steel vat, and fermentation is then completed in French oak barrels of first and second use. It is aged in barrels in its lees with periodical battonage over 2 months and then aged in its lees in a stainless steel vat for a further month before bottling.



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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

8437004477637

Euro-pallet

11 Stacked boxes
66 Boxes per pallet
396 Bottles per pallet

LABELLING

