

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

9,921

Ageing

2 months in stainless
steel with its lees

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES**Appearance**

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

Nose

Subtle floral aromas appear in the still glass: acacia and elderflower. After being shaken, intense notes of citrus fruits emerge: yellow grapefruit, lemon peel and green fruits: pear. We also perceive elegant herbal aromas of sage and savory, as well as mineral notes of wet stone.

Mouth

Great intensity of flavour being the green fruit and the herbal flavours the protagonists. Fantastic balance between acidity and ripeness. Sensation of freshness and liveliness with a long persistence throughout the palate. Good body with an unctuous, voluminous texture, a rich and enveloping 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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PAGO DE THARSYS

Pago de Tharsys VENBIMIA NOCTURNA

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 autumn and winter of 2021 left good reserves of water in the subsoil, especially the abundant snow that fell on January 7, which was followed by extremely cold temperatures below -10°C, which sterilized the subsoil of parasites. The spring was mild and rainy and led to early budding and great vegetative growth. This fact required a very conscientious management of the canopy: pruning in green and hopscotch to favour the aeration of the vines. The summer had two weeks of very high temperatures that accelerated the ripening, especially of the Albariño that was harvested at night on September 3. This vintage has been less productive, with great quality and a little more ripeness.

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

