

PAGO DE THARSYS

Millésime BARRICA BRUT NATURE RESERVA 2019

DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling white wine

Dosage

Brut Nature
0 "dosage"

Varieties

Chardonnay

Alcohol Content

12% vol.

Ageing

Base wine fermented in French oak barrels and aged 2 months with its lees. After bottling, it is aged with its lees for 30 months.

No. bottles

1,990 botellas

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

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

Nose

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

Mouth

Dry, round and voluptuous creamy sensation in the mouth, with delicate, surrounding bubbles from the long ageing process with its lees. Long aftertaste, surprisingly reminiscent of roasted hazelnuts and almonds, and freshly baked bread crust and 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 5 years. Don't hesitate to keep a few bottles in your cellar so as not to miss out on its evolution.



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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 top-quality wines and good ageing potential.

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

2019 began with good water reserves thanks to the abundant winter rains. The budding of the vine was delayed more than usual until the end of May due to the unusually low temperatures of spring. This was followed by a very hot summer, with some strong storms with hail at the beginning of the summer, which reduced the grapes that would reach maturity by 10%. The harvest went through water with a week of intense rains. Many difficulties that we more than saved thanks to the fact that we did a good job in the vineyard throughout the year that allowed us to collect beautiful and very healthy grapes, although scarce. The harvest of this Chardonnay took place on September 10.

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 was then aged for two years in its lees in barrels. Battonage was performed every day throughout that period. 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 30 months in a horizontal position, and one month before manual disgorging, it is moved to the racks where it is turned by hand. This is a Brut Nature cava, with no added liquor, in order to conserve 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

