

PAGO DE THARSYS



Millésime BRUT RESERVA *2018*

DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling white wine

Dosage

Brut - 6 gr/l

Varieties

Chardonnay

Alcohol Content

12% vol.

Ageing

Aged in the bottle in racks for 24 months

No. bottles

7,900 bottles

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

A delicate, pale gold colour, with bright golden flecks. Extremely fine, delicate, longlasting bubbles.

Nose

Subtle notes of fresh stone fruits: nectarine and apricot, apple and citrus notes of yellow grapefruit. Mineral aromas of talc and limestone and elegant end notes of freshly baked bread

Mouth

Vibrant sensation in the mouth, delicate and enveloping bubbles from the long aging in the bottle with its lees. The citrus and refreshing sensations of fresh stone fruits stand out. Leaves a clean, fresh and persistent memory on the palate.

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. It is perfect to serve with wild fish: turbot, bass, plaice, etc. It also goes well with oven-roasted white meat.

Awards

Gold Medal at Proava 2015.
Runner-up in the Belgian ranking by VAB-Magazine 2014.
Silver Medal at "The Decanter" World Wine Awards 2008



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Climate

Our vineyards are located 70 km west of the coast of the Mediterranean Sea and more than 780 meters high, enjoying a continental climate with a strong Mediterranean influence, very dry and with many hours of sunshine, but with a large temperature oscillation between day and night due to the altitude that allows to collect well-ripe grapes that retain acidity and freshness, ideal for obtaining high-quality wines with aging potential.

Soil

Calcareous soil of sedimentary origin with some strips of clay in deep layers, which help us retain moisture in very dry periods. This soil sits on the great limestone bedrock that characterizes our domain.

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

2018 had a winter and spring with enough rains to have a good water reserve that was ideal in the budding period. The summer was cooler and rainier than in previous years, so the grapes ripened somewhat later. Thanks to the early summer rains, the Chardonnay vineyard gave slightly more production than the previous years. The especially low temperatures at the end of August and September preserved the natural acidity of the grapes, making this vintage one of the freshest and possibly longest-lived of the last 12 years.

Preparation

Harvesting is done manually, 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.

When the cava has been bottled, it is left in our underground cellar for 24 months in a horizontal position, and one month before manual disgorging, it is moved to the racks where it is turned by hand.

The dosage is 6 grams per litre of liquor from the family collection containing vintage wines over 26 years old. This collection transmits the elegant character so particular to our cavas.

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

8437004477446

Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

LABELLING



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