

PAGO DE THARSYS

CARLOTA SURIA *Organic* CHARDONNAY FERMENTED IN BARRELS 2020



DO UTIEL-REQUENA

REQUENA - VALENCIA (SPAIN)

Type

White wine

Alcohol Content

13% vol.

Varieties

Chardonnay

No. bottles

10,800 bottles

Ageing

2 months in French
oak barrels

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Clear, bright, pale lemon yellow in colour, with fine drops that slowly glide.

Nose

Clean and intense nose, citrus notes of lemon and grapefruit peel, not very ripe stone fruits: nectarine, apricot and subtle aromas of vanilla, English cream and nutmeg.

Mouth

Fantastic balance between ripeness and acidity. Long and wide mouthfeel, flavour of citrus, nectarine and apricots. Persistent finish, with a soft hint of custard. Glyceric and volume sensation throughout the palate. Long persistence thanks to its acidity, which makes us salivate and want a second sip.

Serving

Serve between 7°C and 9°C in medium-sized wineglasses. Perfect for smoked fish dishes (Salmon, cod, eel,...). It also goes well with roast white meat, such as free-range chicken, accompanied with baked organic potatoes. This wine is ready to enjoy, and it will continue to evolve appropriately and develop greater complexity in the next 2-3 years.



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PAGODETHARSYS

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Climate

Our vineyards are located at over 700 metres above the level of the Mediterranean, 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 Chardonnay vine site is characterised by its chalky soil from the decomposition of the surrounding limestone rock in the subsoil, accounting for the singularity of this product.

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 harvest is done manually, in 20 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 budding of the vines was advanced to the month of March. Spring started 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 do an intense pruning in green and manage the canopy very well to favour the flowering and ripening of the grape. Fortunately, the summer was dry, and less hot than usual, with a lot of day-night temperature contrast, favouring a slow ripening of the fruit with a lot of health and quality. The Chardonnay harvest was made on September 10. In summary, the 2020 vintage had a very high quality, greater freshness and greater aging potential. Excellent 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 was fermented in French oak barrels (60% new, 40% 1 year old), where it remained in contact with the lees for 2 months. Battonage was performed on a daily basis during that period. The wine was then transferred to a stainless steel vat where it remained in contact with the lees for a further 8 months until it was bottled at the end of August 2021.

PACKAGING

Cork type
Natural cork

Capsule
Complex

Bottle
Bordelesa Ecova

Bottle capacity
75 cl.

Bottles per box
6 bottles

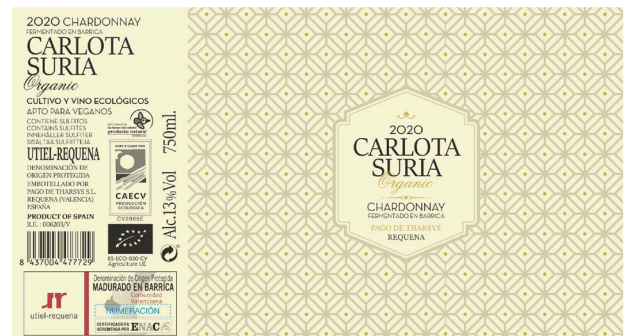
Box type
Kraft carton 3mm
Channel 3
Horizontal Position

Weight per box
7.50 kg

EAN code
8437004477729

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

LABELLING



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