

# PAGO<sup>DE</sup>THARSYS

## Vino natural Cabernet Franc PAGO<sup>DE</sup>THARSYS



### WITHOUT SULPHITES 2021 UNFILTERED

DO UTIEL-REQUENA  
REQUENA - VALENCIA (ESPAÑA)

<b>Type</b>	<b>Alcohol Content</b>
A natural red wine	14% vol.
<b>Varieties</b>	<b>No Bottles</b>
Cabernet Franc	1,991

**Ageing**  
2 months in stainless  
steel with lees

EUROPEAN ORGANIC  
WINE CERTIFICATE

### TASTING NOTES

#### Appearance

Pronounced ruby colour with a purple rim. Medium and slow tears. Its appearance is clear at the moment (it is a natural, unfiltered wine, and with the passage of time it could present some turbidity or wine precipitates, which in no case will negatively affect the aromas and flavours, and of course it will not represent any risk for the Health).

#### Nose

Intense and clean aromas of ripe black fruits: black cherry, black plum, blackberry and notes of lavender and lemon verbena and a subtle mineral touch. After shaking it awakes aromas of liquorice.

#### Mouth

Intense flavour of ripe wild blackberries, and blueberries. Full and persistent sensation on the palate. Voluminous body, with medium acidity that enhances the sensation of freshness. Long finish reminiscent of liquorice, freshly ground coffee and toasted sugar. Mature, pleasant tannin.

#### Serving

Serve between 14°C and 16°C in a medium-sized glass, with a wide body and slightly closed at the top. It is an ideal wine to accompany red meat dishes with an intense flavour and long curing cooked with firewood. It will also be an ideal companion for slow-cooked stews with legumes, baked rice and dishes with intensely flavoured concentrated sauces.

#### Note

This bottle is hermetically closed with a crown cap that allows the freshness and organoleptic characteristics of this natural wine to be preserved for much longer and without risk of alteration, which is much more sensitive to oxidation and refermentation due to its absence of sulphites.



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### Climate

Our vineyards are located at over 700 meters 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

These Cabernet Franc grapes come from the "Albar" plot located next to the winery in the southern part and it was planted in 1986. This plot is characterized by its mostly chalky soil and practically white in color, hence its name (Albus in Latin = White). This soil sits on a large limestone rock, called "Toba", which has been formed over 30 million years due to the sedimentation of carbonates existing in the fresh water of underground streams that were deposited on the living vegetation through throughout the centuries.

### Vine-Growing

We treat our soil and vines in accordance with sustainable, 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 takes place in the early hours of the morning, to make the most of the lower temperatures. The grapes are picked by hand and stored in 10kg boxes. When they arrive at the winery they are selected and processed without any added sulphites, under maximum conditions of hygiene and as quickly as possible to ensure their flavour and properties are preserved.

### Vintage

2021 autumn and winter left good reserves of water in the subsoil, especially the abundant snow that fell on January 7. The snow was followed by extremely cold temperatures below -10°C, which sterilized the subsoil of parasites. The spring was warm and rainy and favoured an early sprouting and a great vegetative growth. This fact required a very conscientious management of the canopy: green pruning and hopsotch to promote aeration of the vines. The summer had two weeks of very high temperatures that accelerated the ripening. This Cabernet Franc was harvested manually on September 28.

### Winemaking

We continue to make our wine using traditional methods, monitoring the entire process from harvest through to bottling wine ready to drink and enjoy. In this case, we have observed all the quality and hygiene factors since no sulphites are used at any time during the preparation process.

The grape juice was cold macerated with their skins and seeds for several days until the end of fermentation. Later was aged in a stainless steel vat for 3 months with its fine lees. It is not filtered in order to preserve all its characteristic flavour and structure. With time, some sediment may settle and the wine may become slightly cloudy. This does not affect the quality of the wine negatively or pose any problem for health.



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### PACKAGING

**Cork type**  
Crown

**Capsule**  
None

**Bottle**  
Burgundy

**Bottle capacity**  
75 cl.

**Bottles per box**  
6 bottles

**Box type**  
Kraft 3 mm  
Channel 3.  
Vertical position

**Weight per box**  
7.40 kg

**EAN code**  
8437004477125

**Euro-pallet**  
16 Stacked boxes  
80 Boxes per pallet  
480 Bottles per pallet

### LABELLING

