

# PAGO<sup>DE</sup>THARSYS



## *Millésime* BRUT RESERVA *2019*

### DO CAVA

REQUENA - VALENCIA (SPAIN)

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#### Type

Sparkling white wine

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#### Dosage

Brut - 6 gr/l

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#### Varieties

Chardonnay

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#### Alcohol Content

12% vol.

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#### Ageing

Aged in the bottle in racks for 24 months

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#### No. bottles

12,600 bottles

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OFFICIAL EU ORGANIC WINE CERTIFICATE

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### TASTING NOTES

#### Appearance

Delicate gold colour with a bright and light gold trim. Extremely fine bubble, delicate and persistent.

#### Nose

Subtle notes of yellow flowers and stone fruits: nectarine and apricot, grape, apple and citrus notes of yellow grapefruit skin. Mineral aromas of talc and limestone and elegant final notes of fresh cream and citrus.

#### Mouth

Vibrant, creamy and voluminous sensation in the mouth, delicate and persistent bubbles. Highlights the minerality and flavours of fresh stone fruit and custard. It leaves a clean, fresh and persistent aftertaste on the palate.

#### Serving

Serve between 7°C and 9°C in a medium-sized tulip glass with a wide body and slightly closed on top. Serve very delicately on the side of the glass to preserve the bubble. It will be the perfect companion for fish dishes cooked in the oven or on the grill, as well as seafood rice dishes and white meats with mild sauces. It will also be a fantastic ally for grilled or tempura vegetables.



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## Millésime BRUT RESERVA 2019

### 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

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.

### 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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