

PAGO DE THARSYS

CAVA CARLOTA SURIA *Organic* BRUT NATURE RESERVA



DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling white wine

Dosage

Brut Nature

Sin adición de licor de expedición

Varieties

Macabeo

Alcohol Content

12% vol.

Ageing

Aged in the bottle in
racks for 15 months

No. bottles

40.000 bottles

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

A pale, lemon yellow colour, with fine, uniform bubbles that are slowly released to make a fine, delicate, lasting head.

Nose

Clean, deep citrus and yellow fruit nose: grapefruit, golden delicious apples, white grapes. Subtle notes of white flowers (acacia, calla lily), with fresh hints of moss and fresh hay.

Mouth

Initially fresh and clean in the mouth, with a wonderful balance between acidity and maturity. Delicate, smooth bubbles resulting from the long ageing process in racks which produce a pleasant volume in the mouth. A pure, fresh, lasting sensation on the palate. Elegant, buttery and baker's yeast aftertaste. A wonderfully persistent clean, dry finish.

Serving

Serve between 6°C and 8°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. Combines perfectly with traditional cod fritters, boiled prawns, white fish, tuna and onion pasties, cauliflower and cod rice, seafood rice... and, of course, it quenches your thirst on a summer evening.

Note

Carlota Suria was the first cava made by Ana Suria and Vicente García, the founders of Pago de Tharsys in 1991 in their garage, and only 2000 bottles were made. This led to what Pago de Tharsys is known as today, and this cava still reminds us of the spirit leading to it: love, excitement, effort and a touch of madness.

Awards

GOLD Prize at ECORACIMO 2017

DIAMOND Prize (highest award) at the International WINE and WOMAN Contest 2018, sponsored by the International Organisation of Vine and Wine (OIV).



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PAGODETHARSYS

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Climate

Our vineyards are located at over 700 metres above the level of the Mediterranean Sea, therefore having a climate strongly influenced by the Mediterranean, 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 cava and good crianza ageing potential.

Soil

Mainly chalky soil with deeper layers of clay. 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.

Year

2015 was an ideal year for vines. The autumn and winter were not excessively cold, and there was enough rain, particularly in November and March. This rainfall meant there were water reserves in the subsoil, enough to withstand a hot, dry summer. Fantastic quality grapes were produced.

Preparation

Harvesting is done manually. We follow traditional methods, monitoring the entire process from harvest through to bottling wine ready to drink and enjoy. When the cava has been bottled, it is left in our underground cellar for 15 months in a horizontal position, and one month before disgorging, it is moved to the racks where it is stirred by hand. No additional liquor is added to this cava. It is Brut Nature "0 Dosage" in order to show off the lively spirit of Macabeo grapes in their purest state.

The label on the bottle was made from organic cellulose paper without any treatment that could be environmentally harmful. All the materials are biodegradable and can be recycled.



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PACKAGING

Cork type

Agglomerate cork with natural cork washers

Capsule

Complex

Bottle

Standard Cava

Bottle capacity

75 cl.

Bottles per box

6 bottles

Box type

Kraft packmaster
carton 2mm Channel 3.
Vertical position

Weight per box

12.12 kg

EAN code

8437004477521

Euro-pallet

17 Stacked boxes
85 Boxes per pallet
510 Bottles per pallet

LABELLING

