

PAGO DE THARSYS

Pago de Tharsys BOBAL 2018 *Diana García*



VINO DE PAGO- DO PAGO DE THARSYS REQUENA - VALENCIA (SPAIN)

Type

Red Wine

Alcohol Content

13.5% vol.

Varieties

Varieties: Bobal (old vines planted in 1940)

No. bottles

2,552

Vintage Wine

10 months in French oak barrels

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES**Appearance**

Bright and deep red-ruby colour. Fine tears that slide slowly through the cup.

Nose

Intense aromas of red-berries, red plum, white pepper, and pleasant and soft notes of fresh cream. After shaking it, elegant aromas of coffee and toffee are released.

Mouth

Intense red fruit flavor: berries and plums. Reminiscence of lightly roasted coffee beans and "dulce de leche". Long and persistent sensation throughout the palate. Balanced structure, nice acidity that enhances the sensation of freshness. Ripe tannin, soft and pleasant.

Service and harmonies

Served between 16°C and 18°C in a medium-sized glass with a wide body. It is an ideal wine to accompany red meat dishes made on the grill or in the oven. It will also be a fantastic ally of traditional meat stews and autumn recipes with wild boletus, feathered game, foie, truffles.

Note

Diana García Berrouet, renowned winemaker with hugh experience producing prestigious red wines in Pomerol (Bordeaux), has been closely involved in the elaboration of this wine. Diana is part of the founding family of Pago de Tharsys, and continues her professional activity in Bordeaux. Diana's vision has been fundamental to achieve this elegant, fresh and fruity wine from the Bobal variety, native to our region.



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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 plot of Bobal has an area of 1 hectare and is located in the southern part of our property. The soil has a high percentage of limestone, mixed with some clay. The uniqueness of this plot is the immense compact limestone mother rock that exists at two meters of depth, which acts as a sponge conserving the rainwater that is releasing little by little as the vineyard needs it.

The vineyard was planted in 1940, with a head-trained system. Yields of this plot are very low due to the old age of the vines.

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 10 kg crates, which arrive at the wine cellar within 15 minutes. The best bunches are selected manually on a sorting table before processing.

Vintage

In winter and spring 2018 it rained enough to ensure an ideal water table during the budding and sprouting period. The summer was cooler with higher rainfall than in previous years, meaning the grapes ripened slightly later. Harvesting the Bobal grapes took place on the first week of October. The particularly low temperatures at the end of August and September meant this was one of the freshest, longest-lasting harvests in the last 12 years.

Preparation

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 is aged for 12 months in 1 and 2-year-old French and American oak barrels from different coopers.

Renowned winemaker Diana Garcia Berrouet, an expert in the production of prestigious red wines in Bordeaux, has been closely involved in the production of this wine. Maceration at very low temperature, manual pumping and 10 months of aging in French oak barrels of 1 and 2 years.

The wine was not subjected to any filtration when bottled to preserve to the maximum its structure and aromatic palette. This is why it may present some natural precipitates.



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PACKAGING

Cork type
Natural cork

Capsule
Complex

Bottle
Vintage Bordeaux conical

Bottle capacity
75 cl.

Bottles per box
6 bottles

Box type
Kraft carton 3mm
Channel 3
Horizontal Position

Weight per box
7.80 kg

EAN code
8437004477057

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

LABELLING

