

PAGO DE THARSYS



Pago de Tharsys
ARGILA

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

Type
Red Wine

Alcohol Content
13,5% vol.

Varieties
Merlot

No. bottles
5.920 bottles

Ageing
12 months in 1 and 2 year-
old French oak barrels

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Bright ruby red in colour. Fine drops that glide slowly down the glass.

Nose

Initially there are subtle aromas of blackberries, ripe red plums and lavender. After swirling the glass, intense aromas of baked red berries are released as well as cherry compote and white pepper. Subtle hints of aromatic herbs, lavender and sage.

Mouth

A suggestive taste of ripe wild blackberries, and blueberries. A broad, lasting sensation on the palate. Balanced structure, good acidity boosting the sensation of freshness. Reminiscent of liquorice, freshly ground coffee and baked sugar. Mature, pleasant tannin.

Serving

Serve between 16°C and 18°C in medium-sized wineglasses with a wide body. Ideal for griddled beef dishes, roast lamb and also with duck magret and red berry reduction. Wonderful with traditional roast meat and vegetable dishes.

Note

The name of this wine, Argila, is a synonym of "Arcilla" (argilla in Latin, clay in English), and refers to the soil where our Merlot vineyard is, mainly consisting of clayey soil, producing the special characteristics of this wine.



Carretera N-III , km 274
46340 Requena - Valencia
Tel. +34 96 230 33 54
pagodetharsys@pagodetharsys.com
www.pagodetharsys.com

PAGO DE THARSYS

Pagode Tharsys ARGILA

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 wines and good ageing potential.

Soil

The Merlot site (2 ha) is located to the north of our estate, the soil here has a high percentage of clay in the upper layers (between 1 and 3 metres deep) with medium-sized stony layers. The uniqueness of this site is the enormous compact limestone bedrock under the layer of clay. The site slopes slightly from north to south, meaning the soil never becomes excessively water-logged between the clay and bedrock.

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 Merlot vines used for this wine are the oldest on our estate. They were planted in 1981 and have a very productive clone, producing very small bunches and berries, with very low yield per hectare.

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

2017 was a very hot year, and although the rainfall during the year was normal for this region, the rain fell mainly in winter which meant there were water reserves for when the vines budded, but both the spring and summer were extremely dry. In addition to this, the very high temperatures during the summer meant the harvest was brought forward 15 days compared to other years.

The bunches and berries were small but in perfect health condition, so the quality of the harvest was very good but the quantity was considerably less than the previous years. The balance of polyphenols in the grapes was very good.

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.

The wine is not filtered at all during bottling in order to conserve its structure and aromatic palate. That is why there may be some natural precipitate in it.



Carretera N-III , km 274
46340 Requena - Valencia
Tel. +34 96 230 33 54
pagodetharsys@pagodetharsys.com
www.pagodetharsys.com

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

8437004477200

Euro-pallet

11 Stacked boxes

66 Boxes per pallet

396 Bottles per pallet

LABELLING

