

PAGO DE THARSYS

Millésime BARRICA BRUT NATURE RESERVA 2017



DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling white wine

Dosage

Brut Nature
0 "dosage"

Varieties

Chardonnay

Alcohol Content

12% vol.

Ageing

A base wine fermented in French oak barrels and aged 2 months with its lees. After bottling, it is aged in racks for 16 months.

No. bottles

2.000 botellas

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Old gold colour, with bright golden flecks. Extremely fine, delicate, lasting bubbles.

Nose

An explosion of ripe stone fruits: peaches, apricots, yellow plums, and some seductive hints of vanilla, cinnamon sticks, biscuit, meringue, fresh butter and nutmeg.

Mouth

Dry, round and voluptuous creamy sensation in the mouth, with delicate, surrounding bubbles from the long ageing process with its lees. Long aftertaste, surprisingly reminiscent of roasted hazelnuts and almonds, and freshly baked bread crust. Excellent structure and volume.

Serving

Serve between 7°C and 9°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. The perfect companion for smoked fish and meat, and barbecues. Ideal with mature cheeses. Its complexity will increase over 5 years. Don't hesitate to keep a few bottles in your cellar so as not to miss out on its evolution.



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Climate

Our vineyards are located at over 700 metres above the level of the Mediterranean Sea, therefore having a Continental 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 type of soil produces small, flavoursome grapes with high levels of acidity, the ideal characteristics for elegant, flavoursome top-quality wines.

Soil

Mainly chalky soil with deeper layers of clay. At 2 meters depth there is a mass of limestone bedrock making it difficult for the vines to reach nutrients, but which allows the retention of moisture during very dry periods. 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.

Vintage

In autumn, winter and spring 2017 it rained enough to ensure an ideal water table during the budding and sprouting period. The summer was very hot and dry, meaning the harvest was less than in previous years, producing small bunches with very small berries, but which were extremely healthy. The high temperatures during the summer meant the harvest was earlier than usual, in the second half of August. This Chardonnay was harvested on 24th August. The fresh night-time temperatures in August helped to ensure a good phenolic ripeness and an extraordinary level of acidity.

Preparation

Harvesting is manual, 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.

The flower must was fermented in French oak barrels (50% new, 50% 1 year old). The wine was then aged for two years in its lees in barrels. Battonage was performed every day throughout that period. The wine then continued its ageing process in a stainless steel vat, still with the lees.

When the cava has been bottled, it is left in our underground cellar for 16 months in a horizontal position, and one month before manual disgorging, it is moved to the racks where it is turned by hand.

This is a Brut Nature cava, with no added liquor, in order to conserve all the taste of Chardonnay grapes and the long ageing period in barrels, giving it an extraordinary complex taste.



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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

8437004477958

Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

LABELLING

