

PAGO DE THARSYS



Millésime ROSÉ BRUT RESERVA *2017*

DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling rosé wine

Dosage

Brut 6 g/l

Varieties

Grenache

Grado Alcohólico

12% vol.

Ageing

Aged in the bottle with its lees for 24 months

Producción

8.200 botellas

TASTING NOTES

Appearance

Elegant pink gold colour, with bright, pale coppery flecks. Extremely fine, delicate, lasting bubbles.

Nose

Subtle hints of almond flowers, strawberries, cherries and pink grapefruit, lightly toasted nuts, fresh butter and soft mineral aromas of talc and limestone.

Mouth

A round, creamy sensation in the mouth, with delicate, surrounding bubbles. Cherries and wild strawberries stand out, and the roasted flavour from the long ageing process in the bottle with its lees, making this a creamy cava. It leaves a clean, fresh, lasting aftertaste on the palate, urging you to take a second sip.

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. It will pair perfectly with shellfish, rice and fish stews with prawns, lobster, crayfish and crab. Perfect at sunrise, extraordinary at sunset.

Awards

Distinguished Cava 2015 by the "Asociación Valenciana de Sumilleres" (ASVASU).
Gold Medal at Proava 2015.
Gold Medal at the Sakura Awards 2014 (Japanese Cava Awards).
First place in the VAB-Magazine 2014 ranking (Specialist Belgian Magazine).
Third place in the Verema Experience 2014.
Gold Medal at the Brussels World Contest 2012.



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Millésime ROSÉ BRUT RESERVA 2017

Climate

Our vineyards are located at over 700 meters 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

Grenache grapes from our "Albar" plot within our property, whose soil is mostly calcareous as it has been formed from the spongy limestone bedrock, a "toba" rock that forms the subsoil of this plot. This limestone rock was formed millions of years ago by sediments of carbonates dissolved in fresh water that flowed through underground rivers. This rock is very porous and helps retain moisture in very dry periods.

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

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 previous 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. Grenache was harvested the 26th August. Smaller production but higher quality of the grapes is the characteristic for this extremely dry year.

Wine-making

Harvesting is manual, in 10 kg crates, and the grapes pass through a manual selection process. We follow the traditional method, monitoring the entire process from the grape harvest through to bottling wine ready to drink and enjoy. Red Garnacha grapes are prepared as if they were white grapes, with a short maceration period with the skin to obtain a product whose elegance, balance and complexity are outstanding.

When the cava has been bottled, it is left in our underground cellar for 24 months in a horizontal position in contact with its lees, 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 is our signature, elegance and character.



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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

8437004477149

Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

LABELLING

