

PAGO DE THARSYS



Pago de Tharsys VENDIMIA NOCTURNA GARNACHA

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

Type	Alcohol Content
Rosé wine	12.5% vol.
Varieties	No. bottles
Garnacha	3,773

Ageing

Fermented in barrels, 2 months ageing in French oak barrels and 1 month ageing in stainless steel with its lees.

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Clear, glowing pale pink colour. Fine, slowly flowing drops with a very attractive oily sensation.

Nose

In a standing glass subtle aromas of blossoming tree appear, in particular cherry blossom. After being shaken, intense notes of immature stone fruits emerge: nectarine, peach. There are also aromas of fresh cherry, pink grapefruit and fresh balsamic aromas such as lemon-thyme and sage.

Mouth

Fresh, clean and voluminous attack, with a high acidity that provides a wonderful freshness. It is dry, with a very good balance between acidity and maturity. Elegant memory of red fruits: cherries, raspberry and stone fruit not yet ripened: peach and nectarine. Smooth and creamy texture, rich, voluminous and enveloping sensation.

Serving

Serve between 6°C and 8°C in medium-sized glasses with a wide body, slightly narrower at the top. It is an ideal wine to accompany seafood, especially grilled red shrimps. It will also be a fantastic companion for rice with lobster and shrimps. It will also be the fresh and aromatic counterpoint along with spicy white meat and vegetable dishes.

Note

The Garnacha grape variety has always been grown in our region. It is perfectly adapted to our extreme, dry climate, and it is here, at 700 m altitude, where it achieves its extraordinary flavour, while conserving the freshness we all demand from high quality rosé wine.



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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 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 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 Garnacha vineyard (0.7 ha.) is located to the south of our estate, on very chalky soil because of the nature of the bedrock in the subsoil formed 30 million years ago from diatomite sediment and other aquatic micro-organisms with siliceous skeletons. That site is historically known under the name of Albar (Albus in Latin meaning White) because of its whitish chalky soil. On this type of soil, with low nutrients, our Garnacha vines produce very small and flavour grapes.

Organic Wine-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.

Harvesting the grapes for this wine, as the name suggests, is carried out at night to take advantage of the low night temperatures in the month of September, in order to obtain the maximum quality of the fruit and conserve the freshness and all the fruity tastes of the Garnacha grape variety. The grapes are harvested manually, in 10 kg crates, which arrive at the wine cellar within 15 minutes, where they are selected and processed.

Vintage

2019 began with good water reserves as a result of the abundant rain over the winter. The vines sprouted later than usual, around the end of May, due to the unusually low temperatures during the spring. This situation, added to the very hot summer, with some heavy hail storms in the early summer meant that around 10% of the grape harvest was lost. Harvesting took place during a rainy week, and had to be suspended for a few days. We managed to overcome these difficulties thanks to the good work we had carried out in the vineyard throughout the year, meaning we harvested some very full, healthy grapes, although the yield was poor.

The Garnacha grape harvest took place on the night of 19th September to make the most of the particularly low night time temperatures in this area, guaranteeing the freshness and quality of the grapes.

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.

To obtain this delicate rosé colour and flavour, we macerate the grapes in a cold press for 4 hours to extract the must. It is partially fermented at low temperature in a stainless steel vat, and fermentation is then completed in French oak barrels of first and second use. It is aged in barrels in its lees with periodical battonage over 2 months and then aged in its lees in a stainless steel vat for a further month before bottling.



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PACKAGING

Cork type
Natural cork

Capsule
Complex

Bottle
Burgundy

Bottle capacity
75 cl.

Bottles per box
6 bottles

Box type
Kraft carton 3mm
Channel 3 self-forming
Vertical position.

Weight per box
7.40 kg

EAN code
8437004477637

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

LABELLING

