PAGO^ETHARSYS



CARLOTA SURIA Organic BOBAL 2018

DO UTIEL-REQUENA

REQUENA - VALENCIA (SPAIN)

Type Alcohol Content Red Wine 13.5% vol.

VarietiesNo. bottlesCentenary Bobal8,100 bottlesvineyards

Ageing

10 months in French oak barrels

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Deep ruby red, bright middle layer and medium-sized drops.

Nos

Clean and intense nose, notes of lavender and red fruit: ripe currants and red plums. Subtle aromas of mocha, toffee, roasted coffee beans and spices.

Mouth

Intense flavour of red fruits, especially red plums. Fantastic balance between acidity and maturity. Ripe tannins that give good volume and structure to the wine. Long persistence of the red fruit flavour, highlighting an elegant finish of toasted spices: cloves and nutmeg.

Serving

Serve between 16°C and 18°C in medium-sized wineglasses. It will be the perfect ally for dishes with an intense flavour such as red meat, cold cuts, game meat and legume stews and baked vegetable recipes: ratatouille, vegetable lasagne.

PAGO^ETHARSYS

CARLOTA SURIA

Climate

Our vineyards are located at over 780 metres above the level of the Mediterranean Sea, 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 Bobal vineyard covers an area of 1.12 hectares. The vines are between 60 and 100 years old and average production is very low, only 2.4 kilograms per vine. The soil is clayey and remains cool in summer as it retains the moisture in periods of low rainfall. 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.

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 grape harvest began on 18th September. The grapes were picked by hand and placed in 15 kg boxes, which were taken to the winery just 15 minutes later to ensure all their flavours are conserved.

Vintage

2018 had a winter and spring with enough rains to have a good water reserve that was ideal in the budding period. The summer was cooler and rainier than in previous years, so the grapes ripened a little later, but did so with a lot of quality. This Bobal was harvested on September 26. The especially low temperatures at the end of August and September preserved the natural acidity of the grapes, making this vintage one of the freshest and possibly longest-lived of 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.

The wine was cold macerated for 24h at a mild fermentation temperature in order to conserve the powerful flavour of this grape variety. Pumping-over was infrequent and carried out very gently, so as to barely extract wine and ensure a well-balanced structure.

The wine was then decanted into French oak barrels, which were into the second and third year of wine ageing.

PACKAGING

Cork type Natural cork

Capsule Complex

Rottle

Bordelesa Ecova

Bottle capacity 75 cl.

Bottles per box

6 bottles

Box type

Kraft carton 3mm Channel 3 Horizontal Position

Weight per box

7.50 kg

EAN code

8437004477798

Euro-pallet

11 Stacked boxes66 Boxes per pallet396 Bottles per pallet

LABELLING

