

PAGO DE THARSYS



CARLOTA SURIA *Organic* CRIANZA 2018

DO UTIEL-REQUENA

REQUENA - VALENCIA (SPAIN)

Type

Red Wine

Alcohol Content

13.5% vol.

Varieties

Merlot / Cabernet Franc

No. bottles

9.250 bottles

Ageing

12 months in French and
American oak barrels

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Deep ruby red, bright middle layer and fine drops.

Nose

Clean, intense nose. Hints blue flowers and red berries: ripe gooseberries and red cherries. An aftertaste with hints of tobacco leaves and mocha.

Mouth

A marvellous balance between fruitiness and acidity. Excellent weight and structure thanks to some very ripe tannins. Red plums and ripe cherries, with a slight hint of clay and toffee.

Serving

Serve between 16°C and 18°C in medium-sized wineglasses. Delicious with good roast beef, game sausages, Spanish migas, and scrambled eggs with wild mushrooms. It is also ideal for serving with a traditional chicken and rabbit paella or duck rice.

Awards

DIAMOND Prize (highest award) at the International WINE and WOMAN Contest 2018, sponsored by the International Organisation of Vine and Wine (OIV).



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CARLOTA SURIA

Organic
CRIANZA 2018

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

The Merlot site is located to the north of our estate. The soil here has a high percentage of clay in the upper layers, with medium-sized stony layers. The singularity of this area is the enormous compact limestone bedrock under the layer of clay, between 1 and 3 metres deep. The site slopes slightly from north to south, meaning the soil never becomes excessively water-logged between the clay and bedrock. The Cabernet Franc grows on a mostly limestone soil, in our "Albar" plot, a soil very poor in nutrients that produces fresh and elegant 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.

The harvest is done manually, in 20 kg crates, which arrive at the wine cellar within 15 minutes. The best bunches are selected manually on a sorting table before processing.

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 somewhat later. The Merlot harvest took place on October 5 and the Cabernet Franc on October 10. The especially low temperatures at the end of August and September make this vintage one of the freshest and possibly longest-lived in the last 12 years.

Wine-making

We continue to make our wine using traditional and handcraft methods, monitoring the entire process from harvest through to bottling wine ready to drink and enjoy.

This wine is aged for 12 months in French and American oak barrels from different coopers that have previously contained 2 or 3 wines in order to obtain a wine with little influence from the wood, fruity and with very soft tannins.

PACKAGING

Cork type

Natural cork

Capsule

Complex

Bottle

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

8437004477712

Euro-pallet

11 Stacked boxes

66 Boxes per pallet

396 Bottles per pallet

LABELLING



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