

# PAGO<sup>DE</sup>THARSYS



## PAGO DE THARSYS CERÁMICA BRUT NATURE GRAN RESERVA 2018

### DO CAVA

REQUENA - VALENCIA (SPAIN)

#### Type

Sparkling white wine

#### Dosage

Brut Nature

No additional liquor is added

#### Variedades

Chardonnay

#### Alcohol Content

12% vol.

#### Ageing

Aged in the bottle with  
its lees for more than  
40 months

#### No. bottles

2,400 bottles

OFFICIAL EU ORGANIC WINE CERTIFICATE

### TASTING NOTES

#### Appearance

Bright golden yellow colour, fine and homogeneous bubbles that are slowly released to make a very fine, delicate and persistent crown.

#### Nose

Delicate aroma of blossoming tree: acacia, cherry tree, fresh stone fruit: apricot and nectarine, and citrus: lemon and lime peel: Fresh notes of spring vegetation and wet stone, as well as aromas of fresh butter, bark of bread and lightly toasted almonds.

#### Mouth

Fresh and clean attack, dry and with a fantastic acidity in balance with the flavours of ripe stone fruit and green apple. Delicate and soft bubbles result of the long aging in the bottle with its lees before disgorging that provide a pleasant volume and creaminess on the palate. Long persistence throughout the palate, especially the citrus and buttery notes.

#### 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 be the perfect companion for dishes of white fish, oysters and clams, poultry, seafood stews, and baked vegetable dishes. Exquisite if accompanied with sea views.

#### Awards

Best cava in Spain at Enoforum Madrid  
Silver Medal at the Brussels World Contest  
Silver Medal at the Decanter World Wine Awards  
Gold Medal at 50 Spain Best Cavas



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### 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

Mainly chalky soil with deeper layers of clay. At 2 meters depth here is a large compact mass of porous limestone rock, called "Toba" 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

2018 had a winter and spring with sufficient rains to have a good water reserve that was ideal in the sprouting period. The summer was cooler and rainier than in previous years, so the grapes ripened a little later, but they did so with great quality. This Chardonnay was harvested on September 10. 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 in the last 12 years.

### Wine-making

Harvesting is done manually, in 10 kg crates, and the grapes pass through a manual selection process before being gently pressed. We follow the traditional method, monitoring the entire process from the grape harvest through to bottling wine ready to drink and enjoy.

When the cava has been bottled, it is left in our underground cellar for more than 40 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. No additional liquor is added to this cuvée. It is Brut Nature "0 Dosage" in order to show off the nature of Chardonnay grapes grown on our estate under organic farming techniques.

Labelling and boxing is done by hand, one bottle at a time with the utmost care. The facing label is made on baked clay by ceramic artists in our region, and is a tribute to the nature of our soils and ceramic arts so deeply rooted in our culture.



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### PACKAGING

#### Cork type

Agglomerate cork with natural cork washers

#### Capsule

Tin

#### Bottle

Cuvée Tradition

#### Bottle capacity

75 cl.

#### Bottles per box

6 bottles

#### Box type

Kraft carton 2mm

Channel 3

Vertical

#### Weight per box

11.00 kg

#### EAN code

8437004477040

#### Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

### LABELLING

