

# PAGO<sup>DE</sup>THARSYS

## Vino natural Merseguera PAGO<sup>DE</sup>THARSYS



### WITHOUT SULPHITES 2022 UNFILTERED

DO UTIEL-REQUENA  
REQUENA - VALENCIA (ESPAÑA)

<b>Type</b>	<b>Alcohol Content</b>
A natural white wine	13% vol.
<b>Varieties</b>	<b>No Bottles</b>
Merseguera	3,733

**Ageing**  
3 months in terracotta  
jars (500 l.) with its lees

### TASTING NOTES

#### Appearance

Lemon colour with green reflections. Fine and slow-moving tears. Its appearance is clear (it is a natural unfiltered wine, and over time it could present some turbidity, and a more orange colour, which in no case will negatively affect the aromas and flavours, and of course it will not represent any risk to health).

#### Nose

Initially intense and fresh aromas of white flowers and citrus appear: lemon, grapefruit. After shaking it, notes of green fruits emerge: grape, pear and a subtle touch of melon and marzipan.

#### Mouth

Dry and with a fantastic balance between acidity and maturity, which leaves a very fresh sensation. Medium body, voluminous on the palate, silky and broad texture. Long persistence throughout the palate. Intense green fruit flavours, specifically pear and white grape. Pleasant liquorice root aftertaste.

#### 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 baked vegetable dishes, vegetables and fish cakes and quiches, assorted salads, vegetable stews and pasta dishes with intensely flavoured sauces.

#### Note

Merseguera is a white grape variety native to our region, harvested for this wine from a very old vineyard that was planted in 1975 and is located near the winery on the Casa del Sancho site. The vines are bush-trained, employing sustainable growing techniques with a low production yield, barely 2300 kg/hectare. This bottle is hermetically closed with a crown cap that allows the freshness and organoleptic characteristics of this natural wine to be preserved for much longer and without risk of alteration, which is much more sensitive to oxidation and refermentation due to its absence of sulphites.



Carretera N-III , km 274  
46340 Requena - Valencia  
Tel. +34 96 230 33 54  
pagodetharsys@pagodetharsys.com  
[www.pagodetharsys.com](http://www.pagodetharsys.com)

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## Climate

These Merseguera grapes come from the Casa del Sancho site, barely covering an area of 1.2 hectares, with very low yield due to the age of the vines. The site is located 10 km from the winery and the soil is clayey-lime, which is very poor in nutrients. Merseguera is a very strong grape variety which is perfectly adapted to these soil conditions in dry climates such as in our region.

## Vine-Growing

We treat our soil and vines in accordance with sustainable, 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 takes place in the early hours of the morning, to make the most of the lower temperatures. The grapes are picked by hand and stored in 10kg boxes. When they arrive at the winery they are selected and processed without any added sulphites, under maximum conditions of hygiene and as quickly as possible to ensure their flavour and properties are preserved.

## Vintage

The winter of 2022 was very cold and dry, which helped sanitize the soil of the vineyard from harmful insects. The spring was rainy and cold, and helped to create water reserves in the subsoil, but the cold delayed sprouting until the end of April when the temperature finally warmed and caused very vigorous sprouting. The summer was extremely hot and dry, with heat waves following one another, which slowed down ripening. The drought caused very low yields, but fortunately we obtained an extraordinary quality from the grapes, which favoured a great aromatic intensity in the wines, especially in this Merseguera, which was harvested on September 21.

## Winemaking

It is a natural wine in which human intervention has been minimal from viticulture to production. In this case, all quality and hygiene factors have been maximized because sulphites have not been used at any time during the production process to preserve all the organoleptic characteristics of the variety in its purest form.

This wine is aged in terracotta jars of 500 litres during 3 months with its lees and has not been filtered to preserve all its aromatic and structural characteristics. Over time it could present dregs and some turbidity, which will never negatively affect the quality of the wine.

## PACKAGING

**Cork type**  
Green Crown

**Capsule**  
None

**Bottle**  
Burgundy

**Bottle capacity**  
75 cl.

**Bottles per box**  
6 bottles

**Box type**  
Kraft 3 mm  
Channel 3.  
Vertical position

**Weight per box**  
7.40 kg

**EAN code**  
8437004477538

**Euro-pallet**  
16 Stacked boxes  
80 Boxes per pallet  
480 Bottles per pallet

## LABELLING



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