

# PAGO<sup>DE</sup>THARSYS

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



### **WITHOUT SULPHITES 2021 UNFILTERED**

DO UTIEL-REQUENA  
REQUENA - VALENCIA (ESPAÑA)

<b>Type</b>	<b>Alcohol Content</b>
A natural white wine	14% vol.
<b>Varieties</b>	<b>No Bottles</b>
Merseguera	3,553

**Ageing**  
2 months in stainless  
steel with lees

### **TASTING NOTES**

#### **Appearance**

Old gold colour with orange hue. Fine and slow-moving tears. Its appearance is clear (it is a natural unfiltered wine, and with the passage of 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 health risk).

#### **Nose**

In the still glass, intense aromas of very ripe stone fruits appear: peach, apricot and medlars. After shaking, more concentrated notes of roasted apple and dried fruits appear: almond and marzipan.

#### **Mouth**

Dry and with a fantastic balance between acidity and maturity. Medium body, voluminous on the palate, silky and broad texture. Long persistence throughout the palate. Intense flavours of very ripe yellow fruit, roasted apple and dried fruit, with an intense licorice finish.

#### **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, empanadas and quiches, assorted salads and 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 autumn and winter of 2021 left good reserves of water in the subsoil, especially the abundant snow that fell on January 7, which was followed by extremely cold temperatures below -10°C, which sterilized the subsoil of parasites. The spring was mild and rainy and led to early budding and great vegetative growth. This fact required a very conscientious management of the canopy: pruning in green and hopscotch to favor the aeration of the vines. The summer had two weeks of very high temperatures that accelerated ripening. La Meseguera was harvested on September 30, somewhat later than usual, seeking greater maturity, concentration and volume.

## Winemaking

We continue to make our wine using traditional methods, monitoring the entire process from harvest through to bottling wine ready to drink and enjoy. In this case, we have observed all the quality and hygiene factors since no sulphites are used at any time during the preparation process. This wine is aged in a stainless steel vat for 2 months with its lees. It is not filtered in order to preserve all its characteristic flavour and structure. With time, some sediment may settle and the wine may become slightly cloudy. This does not affect the quality of the wine negatively or pose any problem for health.

## 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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