

PAGO DE THARSYS

Millésime BRUT RESERVA 2016



DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling white wine

Dosage

Brut - 6 gr/l

Varieties

Chardonnay

Alcohol Content

12% vol.

Ageing

Aged in the bottle in racks for 24 months

No. bottles

8.500 bottles

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

A delicate, pale gold colour, with bright golden flecks. Extremely fine, delicate, long- lasting bubbles.

Nose

Subtle hints of yellow fruit: peach, golden delicious apples, yellow plums, white almonds, talcum and limestone. Slight hints of traditionally baked bread.

Mouth

A round, creamy sensation in the mouth, with delicate, surrounding bubbles from the long ageing process in racks. The refreshing, citrus sensation is evident. It leaves a clean, lasting, fresh, creamy taste on the palate.

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 is perfect to serve with blue fish: turbot, bass, plaice, etc. It also goes well with oven-roasted white meat.

Awards

Gold Medal at Proava 2015.
Runner-up in the Belgian ranking by VAB-Magazine 2014.
Silver Medal at "The Decanter" World Wine Awards 2008



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Climate

Our vineyards are located at over 700 metres above the level of the Mediterranean Sea, therefore having a climate strongly influenced by the Mediterranean, 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 cava and good ageing potential.

Soil

Mostly chalky soil with some deeper clayey strips which help to retain moisture during very dry periods.

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.

Year

Quality and patience - these are the two words that define 2016 at Pago de Tharsys. The lack of rain and a very hot, dry summer meant exceptional fruit was harvested, as none of the cryptogamic or fungal diseases could develop. Picking began on 24th August, with the Chardonnay variety, and lasted longer than other years (a month and a half), since the different varieties and different sites ripened at their own pace, while we waited for the best moment for picking each variety.

Preparation

Harvesting is done manually, in 10 kg crates, and the grapes pass through a manual selection process before being gently pressed. We follow traditional methods, 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 24 months in a horizontal position, and one month before manual disgorging, it is moved to the racks where it is turned by hand.

The dosage is 6 grams per litre of liquor from the family collection containing vintage wines over 26 years old. This collection transmits the elegant character so particular to our cavas

PACKAGING

Cork type

Agglomerate cork with natural cork washers

Capsule

Complex

Bottle

Cuvée Tradition

Bottle capacity

75 cl.

Bottles per box

6 bottles

Box type

Kraft carton 2mm

Channel 3

Vertical

Weight per box

10.50 kg

EAN code

8437004477446

Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

LABELLING



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