

PAGO^{DE}THARSYS



PAGO DE THARSYS CERÁMICA ROSADO BRUT NATURE GRAN RESERVA 2018

DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling rosé wine

Varieties

Garnacha

Ageing

More than 30
months with its lees

Dosage

Brut Nature
No additional
liquor is added

Alcohol Content

12% vol.

No. bottles

3,620 bottles

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Elegant onion skin colour, bright and clean, fine and fast bubbles that come off evenly forming a very fine, delicate and persistent crown.

Nose

Intense aromas of blue flowers, pink grapefruit skin, red apple and cherries. Subtle notes of wild aromatic herbs, bread dough, freshly baked cookies and fresh butter. Wet limestone end notes.

Mouth

Dry, fresh, fantastic acidity, great structure and volume. Fine bubbles that leave a creamy mouthfeel. Explosion of red fruits; red apple, cherries and red currants. Finish with the taste of freshly baked bread and butter, which leaves a long and intense memory on the palate. Balsamic touch reminiscent of a summer afternoon in the countryside.

Serving

Serve between 5° and 7°C in medium-sized glasses, slightly narrower at the top. Pour slowly down the side of the glass to avoid breaking the bubbles. It will pair perfectly with steak tartare or bluefin tuna. Also with shellfish and molluscs with an intense flavour: spider crab, sea urchins, crabs, mussels. And of course with dried tomatoes in oil, cured sheep cheeses, and mojamás.



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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 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 a little later, but did so with a lot of quality. The Grenache was harvested on September 14. 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.

Winemaking

Harvesting is done manually, in 10 kg crates, and the grapes pass through a manual selection process before being gently pressed. We continue to make our wine using traditional methods, monitoring the entire process from harvest through to bottling wine ready to drink and enjoy. Garnacha grapes are macerated during few hours so that their beautiful colour and the taste of the berries so characteristic of this variety can be extracted. After pressing the paste, the flower must is obtained, which is allowed to settle and clear by gravity, while fermenting at 16°C. The bottling for the second fermentation was carried out in February and the bottles were placed in an horizontal position throughout the foam making and aging process for a period of more than 30 months. Turning the bottles for disgorging is manual, leaving the bottles in their racks for proper cleaning. 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

Complex

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

8437004477071

Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

LABELLING

