

PAGO DE THARSYS



Pago de Tharsys SELECCIÓN BODEGA

VINO DE PAGO- DO PAGO DE THARSYS
REQUENA - VALENCIA (SPAIN)

Type

Red Wine

Alcohol Content

13.5% vol.

Varieties

85% Merlot

15% Cabernet Franc

No. bottles

3.183 bottles

Ageing

12 months in 1 year-old

French oak barrels

TASTING NOTES**Appearance**

A clear, bright burgundy colour. Fine, abundant drops that glide slowly down the glass.

Nose

The taste of red berries is emphasised, particularly the aroma of red plums, cedar, damp forest: leaves, humus, soil. Subtle spicy hints: black pepper and clove.

Mouth

Balanced structure and acidity, a lasting, fresh sensation on the tongue and palate. Mature tannins that reinforce the structure and roundness of this wine. Taste of cherries, humus and spices.

Serving

Serve between 16°C and 18°C in round wineglasses, with a large surface for aeration. Goes perfectly with game stews and dishes based on mushrooms: wild red pine mushrooms, boletus mushrooms...



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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 wines and good ageing potential.

Soil

The Merlot site (2 ha) is located to the north of our estate. The soil here has a high percentage of clay in the upper layers (between 1 and 3 metres deep) with medium sized stony layers. The uniqueness of this site is the enormous compact limestone bedrock at between 1 and 3 metres deep. The site slopes slightly from north to south, meaning the soil never becomes excessively water-logged between the clay and bedrock.

The Cabernet Franc site (1.5 ha) is to the southern part of our estate where the soil composition is entirely chalky, from the decomposition of the limestone bedrock formed 30 million years ago from sediment of aquatic micro-organisms. This soil is ideal for the Cabernet Franc variety, producing an excellent structure and acidity level, and some intense telluric flavours.

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.

The harvest is done manually, in 10 kg crates, which arrive at the wine cellar within 15 minutes. The best bunches are selected manually on a sorting table before processing.

Year

2010 started off very cold, with a heavy snowfall in the middle of January, followed by some rainy months lasting through to the end of spring. It was a generally rainy year (600 litres per square metre), way above the annual average of 420 litres. Thanks to this, there was a considerable water reserve in the soil, promoting growth during budding and development. The Merlot and Cabernet harvests are at the end of September, when the temperatures are lower, thus ensuring a perfect phenolic maturity of the grapes.

Preparation

We continue to make our wine using traditional methods, monitoring the entire process from harvest through to bottling wine ready to drink and enjoy.

This wine is aged in French oak barrels for 12 months.

This "Selección Bodega" cuvée wine is the result of organoleptic selection of the best barrels by our tasting committee, comprising wine experts from our winery and experienced wine tasters.

The number of bottles depends on the number of barrels selected each year as special above the rest for their smell, body and structure.

The wine is not filtered at all during bottling in order to conserve its structure and aromatic palate. That is why there may be some natural precipitate in it.



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PACKAGING

Cork type

Natural cork

Capsule

Tin

Bottle

Vintage Bordeaux conical

Bottle capacity

75 cl.

Bottles per box

6 bottles

Box type

Kraft carton 3mm

Channel 3

Horizontal Position

Weight per box

11.00 kg

EAN code

8437004477002

Euro-pallet

11 Stacked boxes

66 Boxes per pallet

396 Bottles per pallet

LABELLING

