

PAGO DE THARSYS

Pago de Tharsys VENDIMIA NOCTURNA



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

Type

Rosé wine

Alcohol Content

12.5% vol.

Varieties

Garnacha

No. bottles

2,333

Ageing

Fermented in barrels, 2 months ageing in French oak barrels and 1 month ageing in stainless steel with its lees.

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES**Appearance**

Clear, glowing pale pink colour. Fine, slowly flowing drops with a very attractive oily sensation.

Nose

Subtle aromas of cherry blossom, intense notes of not overripe stone fruits: nectarine, apricot. With a little more temperature, intense aromas of pink grapefruit, cherry and an elegant touch of balsamic herbs stand out: sage and oregano and fresh cream.

Mouth

Fresh, clean and voluminous entry. It is dry, with a very good balance provided by the beautiful acidity. The red fruits stand out in the mouth, highlighting the not very ripe cherries. Very long persistence on the palate, with a soft and delicious dairy aftertaste. Smooth and unctuous texture, rich, voluminous and enveloping sensation.

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 seafood, especially grilled red shrimps and lobsters. It will also be the fresh and aromatic counterpoint along with spicy white meat and vegetable dishes.

Note

The Garnacha grape variety or Grenache has always been grown in our region. It is perfectly adapted to our extreme, dry climate, and it is here, at 780 meters of altitude, where it achieves its extraordinary flavour, while conserving the freshness we all demand from high quality rosé wine.



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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

The Garnacha plot (0.7 ha.) is located in the southern part of our estate. The soil of this plot is very limestone, due to the limestone and porous mother rock, called "Toba", on which it sits and which has been formed over 30 million years by the sedimentation of carbonates existing in the fresh water from underground streams that have settled on living vegetation. Historically, this plot is known by the name of Albar (Albus in Latin = White) for its albariza soil, white in colour. It is an ideal soil to make balanced rosés, as it is poor in nutrients but in low layers it allows moisture to accumulate to pass the driest months of the year, giving rise to small and very aromatic grapes.

Organic Wine-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.

Harvesting the grapes for this wine, as the name suggests, is carried out at night to take advantage of the low night temperatures in the month of September, in order to obtain the maximum quality of the fruit and conserve the freshness and all the fruity tastes of the Garnacha grape variety. The grapes are harvested manually, in 10 kg crates, which arrive at the wine cellar within 15 minutes, where they are selected and processed.

Vintage

The winter of 2020 was mild and rainy and due to this, the budding of the vines was advanced to March. Spring started with copious rains (80% more rain than a normal year) and a significant drop in temperature that slowed down vegetative growth for a few weeks, but the fantastic water reserves led to extraordinary vegetative growth between April and May, so much so that we had to do an intense pruning in green and manage the canopy very well to favor the flowering and ripening of the grape. Fortunately, the summer was dry, and less hot than usual, with a lot of day-night temperature contrast, favouring a slow ripening of the fruit with a lot of health and quality. The Garnacha harvest was made on September 7 at 5 am at 12°C. In summary, the 2020 vintage had a very high quality, greater freshness and greater aging potential. Fantastic vintage!

Wine-making

We continue to make our wine using traditional methods, monitoring the entire process from harvest through to bottling wine ready to drink and enjoy. To obtain this delicate rosé colour and flavour, we macerate the grapes in a cold press for few hours to extract the must. It is partially fermented at low temperature in a stainless steel vat, and fermentation is then completed in French oak barrels of first and second use. It is aged in barrels in its lees with periodical battonage over 2 months and then aged in its lees in a stainless steel vat for a further month before bottling.



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PACKAGING

Cork type
Natural cork

Capsule
Complex

Bottle
Burgundy

Bottle capacity
75 cl.

Bottles per box
6 bottles

Box type
Kraft carton 3mm
Channel 3 self-forming
Vertical position.

Weight per box
7.40 kg

EAN code
8437004477637

Euro-pallet
11 Stacked boxes
66 Boxes per pallet
396 Bottles per pallet

LABELLING

