



# PAGO<sup>DE</sup>THARSYS



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

### Type

White wine

### Alcohol Content

13% vol.

### Varieties

Albariño

### No. bottles

6,400

### Ageing

2 months in stainless  
steel with its lees

## OFFICIAL EU ORGANIC WINE CERTIFICATE

### TASTING NOTES

#### Appearance

Bright lemon-yellow colour with green reflections. Thin, slow-moving tears flow.

#### Nose

Subtle floral aromas of acacia and elderflower emerge in the still glass. After swirling, intense notes of fresh stone fruit, green fruit (pear), and citrus peel (lemon peel and grapefruit) emerge. Elegant aromas of sage and savoury are also perceived, along with delicate notes of spring vegetation.

#### Palate

Great intensity of flavour, featuring stone fruit, citrus, and fresh herbs. Fantastic balance between acidity and ripeness. A sensation of freshness and liveliness that lingers throughout the palate. Good body with a smooth, delicate texture, rich and enveloping.

#### Serving

Serve between 6°C and 8°C in medium-sized glasses with a wide body, slightly narrower at the top. An ideal wine to serve with white fish: turbot, sole, bream, etc., boiled shellfish, octopus, fish and veggie rice/pasta dishes.

#### Note

The Albariño grape variety is originally from Galicia, and was brought to the region of Requena in the 60's by Jesús Requena, a winemaker from Siete Aguas, who at the time trained Galician producers to make quality white wine using that grape variety. Our Albariño vines are from that old vineyard in Siete Aguas. This variety is an emotional memory of the origins of the founder of Pago de Tharsys, Vicente García, who began his career teaching enology in Galicia.



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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 Albariño vineyard (1 ha.) is located to the south of our estate, on very chalky soil because of the nature of the bedrock in the subsoil formed 30 million years ago from diatomite sediment and other aquatic micro-organisms with siliceous skeletons. That site is historically known under the name of Albar (Albus in Latin meaning White) because of its whitish chalky soil. This soil is ideal for the Albariño grape variety, since it is poor in nutrients but deeper down it builds up moisture helping it to get through the drier months of the year, producing small, very tasty 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 all the floral, fruity tastes of the Albariño 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 was exceptionally mild and dry, with just two weeks of minimum temperatures below 0°C. This was followed by a dry and very warm spring, with some highs reaching 26°C, which led to very early bud break for the white varieties. The summer saw significant day-night temperature contrasts, and some significant June storms left much-needed water reserves that helped the vines establish leaf mass and increase berry size. August and September were dry months, so the grapes' health was excellent. This Albariño was harvested on the evening of September 6th to take advantage of the significant drop in temperature. The grapes showed excellent quality and health, but yields were very low.

## 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 has been in contact with its lees during 2 months in inox to add aromatic complexity and a creamy texture but it is not aged in barrels in order to maintain the floral, fruity flavour of this peculiar Albariño grape variety, so that it stands out better in this wine.

## 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

8437004477026

### Euro-pallet

11 Stacked boxes  
66 Boxes per pallet  
396 Bottles per pallet

## LABELLING



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