

PAGO DE THARSYS



Pago de Tharsys ARGILA

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

Type
Red Wine

Alcohol Content
14% vol.

Varieties
Merlot

No. bottles
5,900 bottles

Ageing
12 months in French
oak barrels

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Bright ruby red colour. Fine drops that glide slowly down the glass.

Nose

Initially there are subtle aromas of blackberries, ripe red plum and lavender. After shaking, intense aromas of ripe red fruits and subtle notes of spices emerge: black pepper, cloves, balsamic notes, as well as aromas of cocoa and roasted coffee beans.

Mouth

Intense flavour of ripe wild blackberries, plums and blueberries. Full and persistent sensation on the palate. Voluminous body, with medium acidity that enhances the sensation of freshness. Long finish reminiscent of liquorice, freshly ground coffee and cocoa. Ripe and pleasant tannin.

Serving

Serve between 16°C and 18°C in medium-sized wineglasses with a wide body. Ideal for griddled beef dishes, roast lamb, magret and traditional stews of feathered game, vegetables and legumes.



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Pago de Tharsys ARGILA

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 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 under the layer of clay. The site slopes slightly from north to south, meaning the soil never becomes excessively water-logged between the clay and bedrock.

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 Merlot vines used for this wine are the oldest on our estate. They were planted in 1981 and have a little productive clone, producing very small bunches and berries, with very low yield per hectare. 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.

Vintage

2019 began with good water reserves thanks to the abundant winter rains. Vine bud break was delayed longer than usual until the end of May due to unusually low spring temperatures. This was followed by a very hot summer, with some heavy storms during grape harvest time. A climatically complex year that was surpassed by far, obtaining very good quality thanks to the enormous work that was done in the vineyard throughout the year, although much less production was obtained. This Merlot was harvested on October 3.

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.

This wine is aged for 12 months in 1 and 2-use French oak barrels from different "tonneleries". 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.

PACKAGING

Cork type

Natural cork

Capsule

Complex

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

7.80 kg

EAN code

8437004477200

Euro-pallet

11 Stacked boxes

66 Boxes per pallet

396 Bottles per pallet

LABELLING



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