

# PAGO<sup>DE</sup>THARSYS



## PAGO DE THARSYS BRUT NATURE RESERVA

### DO CAVA

REQUENA - VALENCIA (SPAIN)

---

#### Type

Sparkling white wine

---

#### Dosage

Brut Nature

No additional liquor is added

---

#### Variedades

Chardonnay

---

#### Alcohol Content

12% vol.

---

#### Ageing

Aged in the bottle with  
its lees for 20 months

---

#### No. bottles

2.550 bottles

OFFICIAL EU ORGANIC WINE CERTIFICATE

---

### TASTING NOTES

#### Appearance

A bright, golden, yellow colour, with fine, uniform bubbles that are slowly released to make a fine, delicate, lasting head.

#### Nose

Fragrances of white flowers (water lilies and calla lilies), with fresh hints of moss and fresh hay. A subtle fragrance of fresh butter and crusty toast.

#### Mouth

Initially fresh and clean in the mouth, with a wonderful balance between acidity and maturity. Delicate, smooth bubbles resulting from the long ageing process in racks producing a pleasant volume in the mouth. A pure, fresh, lasting sensation on the palate.

#### Serving

Serve between 7°C and 9°C in medium-sized glasses with a wide body, slightly narrower at the top. Pour slowly down the side of the glass to avoid breaking the bubbles. Perfect for blue fish meals, white meat, fish stews, roast vegetables. Perfect for relaxing while contemplating sea views.

#### Awards

Best cava in Spain at Enoforum Madrid.  
Silver Medal at the Brussels World Contest  
Silver Medal at the Decanter World Wine Awards  
Gold Medal at 50 Spain Best Cavas



Carretera N-III , km 274  
46340 Requena - Valencia  
Tel. +34 96 230 33 54  
pagodetharsys@pagodetharsys.com  
[www.pagodetharsys.com](http://www.pagodetharsys.com)

# PAGO<sup>DE</sup>THARSYS



## PAGO DE THARSYS BRUT NATURE RESERVA

### Climate

Our vineyards are located at over 700 meters above the level of the Mediterranean, 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 there is a mass of limestone bedrock 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.

### Wine-making

Harvesting is done manually, in 10 kg crates, and the grapes pass through a manual selection process before being gently pressed. We follow the traditional method, monitoring the entire process from the grape harvest through to bottling wine ready to drink and enjoy.

When the cava has been bottled, it is left in our underground cellar for 20 months in a horizontal position in contact with its lees, and one month before manual disgorging, it is moved to the racks where it is turned by hand.

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.



Carretera N-III, km 274  
46340 Requena - Valencia  
Tel. +34 96 230 33 54  
pagodetharsys@pagodetharsys.com  
[www.pagodetharsys.com](http://www.pagodetharsys.com)

### PACKAGING

#### Cork type

Agglomerate cork with natural cork washers

#### Capsule

Tin

#### 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

8437004477040

#### Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

### LABELLING



CONTIENE SULFITOS / CONTAINS SULFITES