

# PAGO<sup>DE</sup>THARSYS

## Vino natural Cabernet Franc PAGO<sup>DE</sup>THARSYS



### WITHOUT SULPHITES 2020 UNFILTERED

DO UTIEL-REQUENA  
REQUENA - VALENCIA (ESPAÑA)

<b>Type</b>	<b>Alcohol Content</b>
A natural red wine	13.5% vol.
<b>Varieties</b>	<b>No Bottles</b>
Cabernet Franc	1,960

**Ageing**  
2 months in stainless  
steel with lees

OFFICIAL EU AND CAECV  
ORGANIC WINE CERTIFICATE

### TASTING NOTES

#### Appearance

Pronounced ruby color with a bright purple rim. Fine and slow-moving tears that stain the glass. It is clear at the moment (it is unfiltered, and over time may become cloudy, although this will not affect the nose or taste negatively, and of course does not pose any health risk).

#### Nose

In the still glass, intense and clean aromas of ripe black fruits appear: black cherry, black plum, blackberry. Shaking it awakens sweet aromas of licorice.

#### Mouth

Clean and dry attack, with a medium acidity that balances the great maturity and adds freshness. Intense flavor of ripe and comote black fruit. Voluminous body and ripe, smooth and pleasant tannin. Fruity explosion in the mouth; Ripe black fruits are the protagonists and permeate everything. Long, voluminous and rich persistence.

#### Serving

Serve between 14°C and 16°C in medium-sized glasses with a wide body, slightly narrower at the top. It is an ideal wine to accompany red and white meat dishes with little cure. It is an ideal wine to accompany dishes of red meat with an intense flavor and long aging, cooked with firewood. It will also be an ideal companion for simmered stews with legumes, black beans and smoked sausages.

#### Note

This bottle is hermetically closed with a crown cap that allows the freshness and organoleptic characteristics of this natural wine to be preserved for much longer and without risk of alteration, which is much more sensitive to oxidation and refermentation due to its absence of sulphites.



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### 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

These Cabernet Franc grapes come from the "Albar" plot located next to the winery in the southern part and it was planted in 1986. This plot is characterized by its mostly chalky soil and practically white in color, hence its name (Albus in Latin = White). This soil sits on a large limestone rock, called "Toba", which has been formed over 30 million years due to the sedimentation of carbonates existing in the fresh water of underground streams that were deposited on the living vegetation through throughout the centuries.

### Vine-Growing

We treat our soil and vines in accordance with sustainable, 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 takes place in the early hours of the morning, to make the most of the lower temperatures. The grapes are picked by hand and stored in 10kg boxes. When they arrive at the winery they are selected and processed without any added sulphites, under maximum conditions of hygiene and as quickly as possible to ensure their flavour and properties are preserved.

### Vintage

The winter of 2020 was mild and rainy and due to this the sprouting of the white varieties came early in early 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 green pruning and manage the canopy very well to promote the flowering and ripening of the grapes. Fortunately, the summer was dry, and less hot than usual, with a high contrast between day-night temperature, favoring a slow ripening of the fruit with a lot of health and quality. The harvest of this Cabernet Franc grapes took place on October 1st. In summary, the 2020 vintage was somewhat more productive than the previous one, with a very high quality, greater freshness and greater aging potential. Fantastic vintage!

### Winemaking

We continue to make our wine using traditional methods, monitoring the entire process from harvest through to bottling wine ready to drink and enjoy. In this case, we have observed all the quality and hygiene factors since no sulphites are used at any time during the preparation process.

The grape juice was cold macerated with their skins and seeds for several days until the end of fermentation. Later was aged in a stainless steel vat for 3 months with its fine lees. It is not filtered in order to preserve all its characteristic flavour and structure. With time, some sediment may settle and the wine may become slightly cloudy. This does not affect the quality of the wine negatively or pose any problem for health.



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### PACKAGING

#### Cork type

Crown

#### Capsule

None

#### Bottle

Burgundy

#### Bottle capacity

75 cl.

#### Bottles per box

6 bottles

#### Box type

Kraft 3 mm

Channel 3.

Vertical position

#### Weight per box

7.40 kg

#### EAN code

8437004477125

#### Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

### LABELLING

