



# PAGO<sup>DE</sup>THARSYS

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

**WITHOUT SULPHITES 2024  
UNFILTERED**

DO UTIEL-REQUENA  
REQUENA - VALENCIA (ESPAÑA)

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### Type

A natural red wine

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### Alcohol Content

14% vol.

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### Varieties

Cabernet Franc

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### No Bottles

3,955

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### Ageing

3 months in stainless  
steel with lees

EUROPEAN ORGANIC  
WINE CERTIFICATE

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### TASTING NOTES

#### Appearance

Ruby colour of pronounced intensity and purple trim. Medium tear and slow travel. Its appearance is clear at the moment (it is a natural, unfiltered wine, and over time it could present some turbidity, which in no case will negatively affect the aromas and flavours, and of course will not represent any risk to health).

#### Nose

In the still glass, intense and clean aromas of ripe black and red fruits appear: cherry, black plum, blackberry and notes of lavender and wild rose, as well as a subtle mineral touch. When shaken, aromas of liquorice and Puromoro awaken.

#### Mouth

Clean and dry entry, with a medium acidity that balances the great maturity and adds freshness. Intense flavour of very ripe and compote black fruit. Voluminous body and ripe, pleasant tannin. Fruity explosion in the mouth: blackberries, black plum, blueberries and liquorice. Long, voluminous and rich persistence.

#### Service and harmonies

Served between 14°C and 16°C in a medium-sized glass, wide body and slightly closed at the top. It is an ideal wine to accompany red meat dishes with intense flavour and long curing cooked with wood. It will also be an ideal companion for slow-cooked stews with legumes, baked rice and dishes with concentrated sauces with an intense flavour.



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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

Winter was exceptionally mild and dry, with barely 2 weeks of minimum temperatures below 0°C. It was followed by a dry and very warm spring, with some maximum temperatures of 26°C, which led to very early sprouting of the white varieties. Summer had quite a contrast in day/night temperatures, and some important storms in June that left good and much-needed water reserves that helped the vines create leaf mass and increase the size of the berries. This led to obtaining somewhat more performance than the previous year, although less than normal. August and September were dry months, so the health of the grapes was excellent. This Cabernet Franc was harvested on October 3rd. Very good quality and health of the grapes, in exchange for low production.

## 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

