

PAGO DE THARSYS

CARLOTA SURIA

Organic

CHARDONNAY

FERMENTED IN BARRELS 2019



DO UTIEL-REQUENA

REQUENA - VALENCIA (SPAIN)

Type

White wine

Alcohol Content

13% vol.

Varieties

Chardonnay

No. bottles

10.500 bottles

Ageing

2 months in French oak barrels

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Pale, bright, clear lemon yellow in colour, with fine drops that slowly glide.

Nose

A clean, intense nose. Hints of ripe stone fruits: peach, nectarine, apricot and tropical fruit: pineapple with a subtle, balsamic citrus fragrance reminiscent of lime leaves. There are warm hints of vanilla, fresh cream and nutmeg after a few seconds.

Mouth

A marvellous balance between maturity and acidity. Long-lasting with a broad sensation in the mouth, ripe pineapple, nectarine and apricot flavour with a gentle touch of glycerine on the palate. Persistent flavour due to its acidity, making us salivate and long for another sip.

Serving

Serve between 7°C and 9°C in medium-sized wineglasses. Perfect for smoked fish dishes (Salmon, cod, eel,...). It also goes well with roast white meat, such as free-range chicken, accompanied with baked organic potatoes.

This wine is made for enjoyment, and like any Chardonnay fermented and aged in oak barrels. Its complexity will improve over 2-3 years.



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Climate

Our vineyards are located at over 700 metres above the level of the Mediterranean Sea, therefore having a Continental 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 Chardonnay vine site is characterised by its chalky soil from the decomposition of the surrounding limestone rock in the subsoil, accounting for the singularity of this product.

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 harvest is done manually, in 20 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 as a result of the abundant rain over the winter. The vines sprouted later than usual, around the end of May, due to the unusually low temperatures during the spring. This situation, added to the very hot summer, with some heavy hail storms in the early summer meant that around 10% of the grape harvest was lost. Harvesting took place during a rainy week, and had to be suspended for a few days. We managed to overcome these difficulties thanks to the good work we had carried out in the vineyard throughout the year, meaning we harvested some very full, healthy grapes, although the yield was poor. The Chardonnay harvest took place on 10th September.

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 was fermented in French oak barrels (50% new, 50% 1 year old), where it remained in contact with the lees for 2 months. Battonage was performed on a daily basis during that period. The wine was then transferred to a stainless steel vat where it remained in contact with the lees for a further 6 months until it was bottled at the end of May 2020.

PACKAGING

Cork type

Natural cork

Capsule

Complex

Bottle

Bordelesa Ecova

Bottle capacity

75 cl.

Bottles per box

6 bottles

Box type

Kraft carton 3mm

Channel 3

Horizontal Position

Weight per box

7.50 kg

EAN code

8437004477729

Euro-pallet

11 Stacked boxes

66 Boxes per pallet

396 Bottles per pallet

LABELLING



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