



PAGO^{DE}THARSYS

Pago de Tharsys **BOBAL 2021** *Diana García*

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

Type

Red Wine

Alcohol Content

13% vol.

Varieties

Bobal (old vines
planted in 1940)

No. bottles

5,600 bottles

Vintage Wine

12 months in French
oak barrels

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES**Appearance**

Bright and deep red-ruby colour. Fine tears that slide slowly through the glass.

Nose

Intense aromas of red rose, wild blackberry, red plum, ripe raspberry and delicate notes of fresh cream. After shaking, elegant aromas of white pepper, nutmeg and lightly roasted coffee beans are released.

Mouth

Intense flavour of red fruits: wild blackberries, raspberries and plums. Toffee and roasted coffee beans aftertaste. Full and persistent sensation throughout the palate. Medium balanced structure and fantastic acidity that enhances the sensation of freshness. Ripe, integrated and pleasant tannins.

Service and harmonies

Served between 16°C and 18°C in a medium-sized glass with a wide body. It is an ideal wine to accompany red meat dishes made on the grill or in the oven. It will also be a fantastic ally of meat stews and autumn/winter recipes with wild boletus, feathered game, foie, black truffles and intensely flavoured sauces.

Note

Diana García Berrouet, renowned winemaker with high experience producing prestigious red wines in Pomerol (Bordeaux), has been closely involved in the elaboration of this wine. Diana is part of the founding family of Pago de Tharsys, and continues her professional activity in Bordeaux. Diana's vision has been fundamental to achieve this elegant, fresh and fruity wine from the Bobal variety, native to our region.



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PAGODETHARSYS

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Climate

Our vineyards are located at over 700 metres 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

The plot of Bobal has an area of 1 hectare and is located in the southern part of our property. The soil has a high percentage of limestone, mixed with some clay. The uniqueness of this plot is the immense compact limestone mother rock that exists at two meters of depth, which acts as a sponge conserving the rainwater that is releasing little by little as the vineyard needs it.

The vineyard was planted in 1940, with a head-trained system. Yields of this plot are very low due to the old age of the vines.

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 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

The autumn and winter left good reserves of water in the subsoil, especially the abundant snow that fell on January 7, which was followed by extremely cold temperatures below -10°C, which sterilized the subsoil of parasites. The spring was mild and rainy and promoted early bud break and great vegetative growth. This fact required very conscientious management of the canopy: green pruning and hopscotch to promote the aeration of the vines. The summer had two weeks of very high temperatures that accelerated ripening. This vintage was less productive than the previous one, with great quality and a little more maturity.

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.

Renowned winemaker Diana Garcia Berrouet, an expert in the production of prestigious red wines in Bordeaux, has been closely involved in the elaboration of this wine. Maceration at very low temperature, manual pumping and 12 months of aging in French soft toasted oak barrels of 1 and 2 years.

The wine was not subjected to any filtration when bottled to preserve to the maximum its structure and aromatic palette. This is why it may present some natural precipitates.

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

8437004477057

Euro-pallet

11 Stacked boxes

66 Boxes per pallet

396 Bottles per pallet

LABELLING



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