

PAGODETHARSYS

*Pago de Tharsys*  
GRAN RESERVA  
2017  
BRUT NATURE

DO CAVA  
REQUENA - VALENCIA (SPAIN)

**Type**  
Sparkling white wine

**Dosage**  
Brut Nature  
No additional liquor is added

**Varieties**  
50% Chardonnay  
30% Macabeo  
20% Parellada

**Alcohol Content**  
12% vol.

**Ageing**  
Gran Reserva  
Aged for over  
40 months with its lees

**No. bottles**  
2.000 bottles

OFFICIAL EU ORGANIC WINE CERTIFICATE

**TASTING NOTES**

**Appearance**

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

**Nose**

Hints of ripe stone fruits: peach, golden delicious apple, lemon peel, fresh butter, almonds, baked apple, freshly baked bread, custard cream and vanilla.

**Mouth**

Round, flat and creamy. Delicate, smooth bubbles resulting from the long ageing process in racks producing an extraordinary volume and creaminess in the mouth. A lasting, fresh sensation on the palate.

**Serving**

Serve between 7°C and 9°C in medium-sized glasses, wide body, slightly narrower at the top. Pour slowly down the side of the glass to avoid breaking the bubbles. An ideal cuvée for great moments and celebrations. Excellent to combine with meals with a huge diversity of ingredients. Special pairing with oysters, caviar, seared lobster, and also with feather game meats (pheasant, quail, partridge). This cuvée will improve in the bottle and become more complex over the next 5 years if it is well preserved.



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# PAGO DE THARSYS

## Pago de Tharsys GRAN RESERVA 2017 BRUT NATURE

### 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.

### Vintage

2017 was a very hot year, and although the rainfall during the year was normal for this region, the rain fell mainly in winter which meant there were water reserves for when the vines budded, but both the spring and summer were extremely dry. In addition to this, the very high temperatures during the summer meant the harvest was brought forward 15 days compared to previous years.

The bunches and berries were small but in perfect health condition, so the quality of the harvest was very good but the quantity was considerably less than the previous years. The balance of polyphenols in the grapes was very good. Chardonnay, Macabeo and Parellada were harvested between the 24th and 26th August. Smaller production but higher quality of the grapes is the characteristic for this extremely dry year.

### Preparation

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 minimum 40 months in a horizontal position, and one month before manual disgorging, it is moved to the racks where it is turned by hand. This limited edition cuvée of 2.000 bottles has no added liquor. It is a Brut Nature "0 dosage" in order to reveal the extraordinary complexity of aromas and taste from this cava aged in bottle with its lees for over 4 years. We only make this Gran Reserva Brut Nature in years when we harvest excellent grapes with high acidity, in order to achieve better ageing and longevity potential.



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### PACKAGING

#### Cork type

Agglomerate cork with natural cork washers

#### Capsule

Complex

#### Bottle

Cuvée Tradition

#### Bottle capacity

75 cl.

#### Bottles per box

6 bottles

#### Box type

Kraft carton 2mm

Channel 3

Vertical

#### Weight per box

10.50 kg

#### EAN code

8437004477132

#### Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

### LABELLING

