

# PAGO<sup>DE</sup>THARSYS

## *Vino natural* **Merseguera** PAGO<sup>DE</sup>THARSYS

### WITHOUT SULPHITES 2023 UNFILTERED

DO UTIEL-REQUENA  
REQUENA - VALENCIA (ESPAÑA)

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#### Type

A natural white wine

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#### Alcohol Content

12.5% vol.

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#### Varieties

Merseguera

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#### No Bottles

3,299

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#### Ageing

3 months in terracotta  
jars (500 l.) with its lees

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### TASTING NOTES

#### Appearance

Lemon yellow colour with green reflections. Thin and slow-moving tears. Its appearance is clear (it is a natural, unfiltered wine, and over time it could present some turbidity, and a more orange colour, which in no case will negatively affect the aromas and flavours, and of course will not represent any health risk).

#### Nose

In the still glass, intense aromas of flowering tree and citrus peel appear: lime, grapefruit. After shaking it, notes of green fruits emerge: grapes, pear and a subtle touch of melon. Light notes of marzipan and fresh yeast.

#### Mouth

Dry and with a fantastic balance between acidity and maturity, which leaves a very fresh sensation. Medium body, voluminous in the mouth, silky and broad texture. Long persistence throughout the palate. Intense flavours of green fruit, specifically pear and white grape. Pleasant aftertaste of bread sourdough.

#### Service and harmonies

Served between 6°C and 8°C in a medium-sized glass, wide body and slightly closed at the top. It is an ideal wine to accompany baked vegetable dishes, empanadas and quiches, croquettes, various salads and vegetable stews and pasta dishes with intensely flavoured sauces.

#### Note

Merseguera is a white variety native to our region, and in this wine it comes from a very old vineyard planted in 1975 located on the Casa del Sancho plot, close to the winery. They are vines planted in glass and in sustainable viticulture with a very small production of just 2,300 kg/hectare.



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## Climate

These Merseguera grapes come from the Casa del Sancho site, barely covering an area of 1.2 hectares, with very low yield due to the age of the vines. The site is located 10 km from the winery and the soil is clayey-lime, which is very poor in nutrients. Merseguera is a very strong grape variety which is perfectly adapted to these soil conditions in dry climates such as in our region.

## 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 was exceptionally mild and dry. The spring was warmer than usual and without rain, which caused sprouting to advance by 10 days compared to the previous vintage. At the end of May the rain arrived and the temperatures dropped drastically, fulfilling the popular saying of "When March is May, May is March". Thanks to this, the water reserves were balanced and the vegetative development of the vine went well. The very extremely hot and dry summer, which had an impact on the size of the berries and therefore reduced production by up to 25%; In exchange, we harvest grapes of excellent health and quality due to the absence of humidity. The Merseguera variety was harvested on September 15.

## Winemaking

It is a natural wine in which human intervention has been minimal from viticulture to production. In this case, all quality and hygiene factors have been maximized because sulphites have not been used at any time during the production process to preserve all the organoleptic characteristics of the variety in its purest form.

This wine is aged in terracotta jars of 500 litres during 3 months with its lees and has not been filtered to preserve all its aromatic and structural characteristics. Over time it could present drifts and some turbidity, which will never negatively affect the quality of the wine.

## PACKAGING

### Cork type

Green 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

8437004477538

### Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

## LABELLING



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