

PAGO^{DE}THARSYS



Millésime BRUT RESERVA *2022*

DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling white wine

Dosage

Brut - 6 gr/l

Varieties

Chardonnay

Alcohol Content

12% vol.

Ageing

Aged in the bottle with
its lees more than 24
months

No. bottles

13,600 bottles

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Delicate gold colour with a shiny, light gold trim. Extremely fine, delicate and persistent bubble.

Nose

Subtle notes of blooming tree and stone fruits: peach and apricot, grape, apple and citrus notes of yellow grapefruit peel. Mineral aromas of talc and limestone, as well as elegant final notes of fresh cream and citrus.

Mouth

Vibrant, creamy and voluminous sensation in the mouth, delicate and persistent bubbles. Highlights the minerality and flavours of ripe stone fruit. Leaves a clean, fresh and persistent memory on the palate.

Serving

Serve between 5°C and 7°C in a medium-sized tulip glass with a wide body and slightly closed on top. Serve very delicately on the side of the glass to preserve the bubble. It will be the perfect companion for fish dishes cooked in the oven or on the grill, as well as seafood rice dishes and white meats with mild sauces. It will also be a fantastic ally for grilled or tempura vegetables.



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Climate

Our vineyards are located 70 km west of the coast of the Mediterranean Sea and more than 780 meters high, enjoying a continental climate with a strong Mediterranean influence, very dry and with many hours of sunshine, but with a large temperature oscillation between day and night due to the altitude that allows to collect well-ripe grapes that retain acidity and freshness, ideal for obtaining high-quality wines with aging potential.

Soil

Calcareous soil of sedimentary origin with some strips of clay in deep layers, which help us retain moisture in very dry periods. This soil sits on the great limestone bedrock that characterizes our domain.

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

The autumn and winter left good water reserves 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 possible 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 the ripeness of the Chardonnay that was harvested on August 20. This vintage was less productive than the previous one, with great quality and a little more maturity.

Winemaking

Harvesting is done manually, in 10 kg crates, and the grapes pass through a manual selection process before being gently pressed. We follow traditional methods, 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 more than 24 months in horizontal position, and one month before manual disgorging, it is moved to the racks where it is turned by hand.

The dosage is 6 grams per litre of liquor from the family collection containing vintage wines over 26 years old. This collection transmits the elegant character so particular to our cava.



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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

8437004477446

Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

LABELLING

