

# PAGO DE THARSYS



## PAGO DE THARSYS ROSADO BRUT NATURE RESERVA

### DO CAVA

REQUENA - VALENCIA (SPAIN)

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#### Type

Sparkling rosé wine

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#### Dosage

Brut Nature  
No additional  
liquor is added

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#### Varieties

Garnacha

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#### Ageing

Aged in the bottle in  
racks for 20 months

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#### Alcohol Content

12% vol.

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#### No. bottles

2.300 bottles

OFFICIAL EU ORGANIC WINE CERTIFICATE

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### TASTING NOTES

#### Appearance

A bright and clear salmon colour, with fine, fast-flowing bubbles that are uniformly released to make a fine, delicate, lasting head.

#### Nose

Red apple and cherry fragrance and a subtle hint of raspberry. A slight touch of wild aromatic herbs and toasted bread. A very mineral aftertaste.

#### Mouth

An explosion of ripe red fruit: grapes, red apples, cherries and blackcurrants. It has a wonderful structure and volume, leaving a long-lasting, intense aftertaste. Wonderful acidity with a balsamic touch reminiscent of a summer evening in the countryside. Fine bubbles that leaves a creamy mouthfeel.

#### Serving

Serve between 5° and 7°C in medium-sized glasses, slightly narrower at the top. Pour slowly down the side of the glass to avoid breaking the bubbles. It will combine perfectly with a steak tartar and roasted red meat. Also traditionally spicy sausages (chorizo, sobrasada paste...), dried tomatoes in olive oil, mature sheep's cheese and cured, dried fish.



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### Climate

Our vineyards are located at over 700 metres above the level of the Mediterranean Sea, therefore having a 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 cava and good ageing potential.

### Soil

Chalky soil characterised by large strips and clusters of limestone bedrock. Very poor soil in terms of nutrients which produces small, very flavoursome grapes with a high level of acidity, which are ideal characteristics for making well-structured, flavoursome wines with a mineral taste.

### 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.

### Preparation

Harvesting is done manually, in 10 kg crates, and the grapes pass through a manual selection process before being gently pressed. We continue to make our wine using traditional methods, monitoring the entire process from harvest through to bottling wine ready to drink and enjoy.

Garnacha grapes are macerated during few hours so that their beautiful colour and the taste of the berries so characteristic of this variety can be extracted. After pressing the paste, the flower must is obtained, which is allowed to settle and clear by gravity, while fermenting at 16°C. It was bottled in January with the bottles positioned in racks throughout the ageing process over a period of more than 18 months. Turning the bottles for disgorging is manual, leaving the bottles in their racks for proper cleaning.

No additional liquor is added to this cuvée. It is Brut Nature "0 Dosage" in order to show off the nature of Chardonnay grapes grown on our estate under organic farming techniques.

Labelling and boxing is done by hand, one bottle at a time with the utmost care. The facing label is made on baked clay by ceramic artists in our region, and is a tribute to the nature of our soils and ceramic arts so deeply rooted in our culture.



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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

11.00 kg

#### EAN code

8437004477071

#### Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

### LABELLING

