

# PAGO DE THARSYS

## THARSYS CITY MACABEO AGED IN BARRELS

### DO UTIEL-REQUENA

REQUENA - VALENCIA (SPAIN)

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#### Type

White wine

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#### Alcohol Content

12.5% vol.

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#### Varieties

Macabeo

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#### Ageing

3 months in French and  
American oak barrels

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### TASTING NOTES

#### Appearance

A beautiful, clean pale straw yellow, with fine, slow-running drops.

#### Nose

Hints of summer fruit: apricot, Claudia plums and grapefruit peel. A slight egg custard and biscuit touch.

#### Mouth

Initially expressive, refreshing and fruity. A marvellous balance between maturity and acidity. Marvellously persistent with a sumptuous sensation and fresh aftertaste.

#### Serving

Serve between 6°C and 8°C in medium-sized wineglasses. Delicious with white fish, steamed cockles, griddled razor-shells, and traditional fish dishes: fried fish, cod fritters, battered squid. Also ideal for Asian cuisine, particularly curry dishes.

#### Note

The label is the work of street painter Joan Cánovas, better known as the “artist of the Valencia Market staircase”. This artist paints the most emblematic plazas and buildings of historical Valencia in his own peculiar style. The picture on this label is the well-known Plaza del Collado in Valencia, located next to the Market, where merchants did business in days gone by. Today it is a meeting point for evening chats, art and a good glass of wine.

#### Awards

Silver Medal at the 2018 Brussels International Contest.



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# PAGO<sup>DE</sup>THARSYS

## THARSYS CITY MACABEO AGED IN BARRELS

### 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 wines and good ageing potential.

### Soil

The soil where Macabeo grapes are grown, the white grape variety adapted to and grown in this region, is loamy clay. The vines are grown south of Requena in one of the highest points in the region (760 m), surrounded by woodland: pine trees, Mediterranean oaks and rosemary bushes. This type of loamy clay and the altitude, where there is the biggest difference in temperature between day and night, is where Macabeo grapes become extraordinarily flavoursome with high acidity levels, thus ensuring the fresh, long-lasting characteristics of this wine.

### Preparation

We continue to make our wine using traditional methods, monitoring the entire process from harvest through to bottling wine ready to drink and enjoy.

This wine is aged for 3 months in French and American oak barrels from different coopers.

## PACKAGING

### Cork type

Micro-granulated cork

### Capsule

Complex

### Bottle

Bordeaux Ecova

### Bottle capacity

75 cl.

### Bottles per box

6 bottles

### Box type

Kraft carton 3mm

Channel 3 self-forming

Vertical position.

### Weight per box

7.50 kg

### EAN code

8437004477743

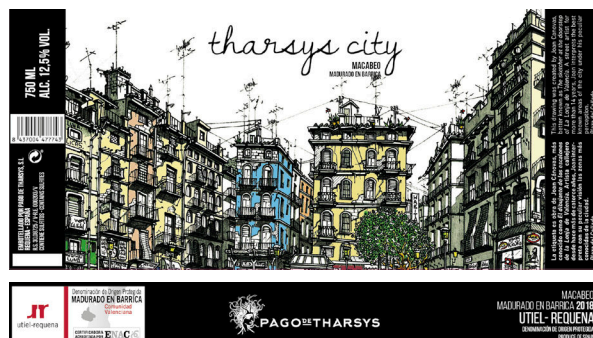
### Euro-pallet

25 Stacked boxes

100 Boxes per pallet

600 Bottles per pallet

## LABELLING



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