

PAGO DE THARSYS

THARSYS CITY BOBAL AGED IN BARRELS

DO UTIEL-REQUENA

REQUENA - VALENCIA (SPAIN)

Type

Red Wine

Alcohol Content

13% vol.

Varieties

Bobal

Ageing

5 months in French and
American oak barrels

TASTING NOTES

Appearance

Deep cherry red, bright middle layer and fine drops.

Nose

Intense, clean nose. Hints of ripe cherries and red berries, with a slight touch of toffee and vanilla.

Mouth

Initially balanced and fruity. A wonderful structure, with gentle, well-blended tannins.

Serving

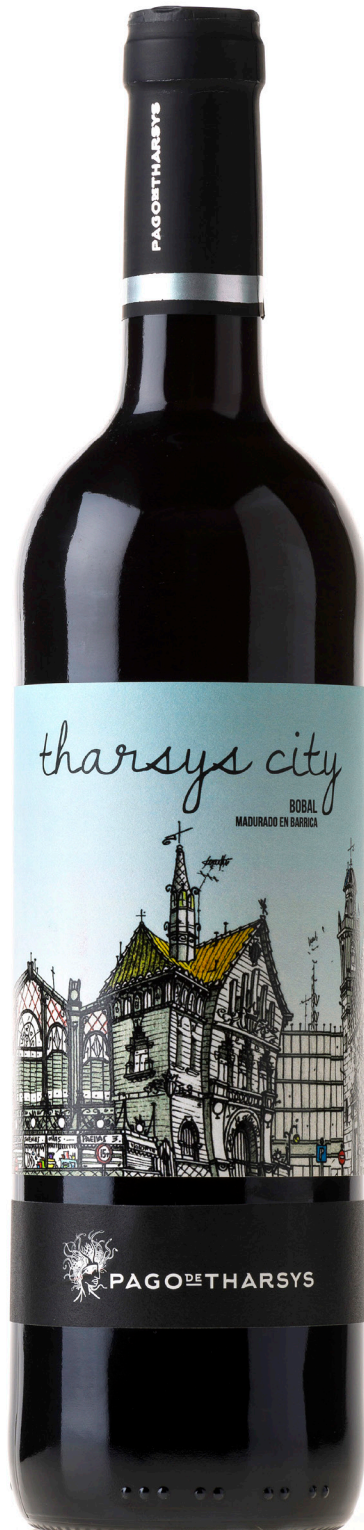
Serve between 15°C and 16°C in medium-sized wineglasses. Delicious with pasta and tomato-based sauces, roast meat dishes and baked vegetables with Mediterranean spices. A wonderful partner for traditional tapas, such as Requena-style mashed garlic potatoes, pork and tomato, meatballs, meat and mushroom croquettes.

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 Central Market in Valencia is shown on this label, a gastronomy temple built in 1914, where we can buy the very freshest fruit, vegetables and other succulent delicacies. A wonder for the senses and for the palates of quality lovers.

Awards

Outstanding Wine Award DO Utiel-Requena by the Utiel-Requena Regulation Committee.



Carretera N-III , km 274
46340 Requena - Valencia
Tel. +34 96 230 33 54
pagodetharsys@pagodetharsys.com
www.pagodetharsys.com

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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 wines and good ageing potential.

Soil

The soil where Bobal grapes are grown, the native variety to this region, is mostly clayey. The vines are in an area east of Requena, surrounded by woodland: pine trees, Mediterranean oaks and rosemary bushes. This type of clayey soil is ideal for the Bobal grape variety, bringing out its full flavour and structure.

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 5 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

8437004477866

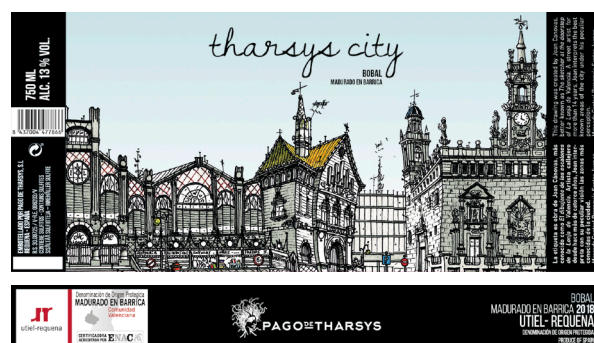
Euro-pallet

25 Stacked boxes

100 Boxes per pallet

600 Bottles per pallet

LABELLING



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