

PAGO^{DE}THARSYS



THARSYS ÚNICO CERÁMICA BRUT RESERVA 2019 BLANC DE NOIR 100% GRENACHE

DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling white wine
made from a red grape
variety

Dosage

Brut - 6 gr/l

Varieties

Red grenache

Alcohol Content

12% vol.

Ageing

More than 36 months in
the bottle with its lees

No. bottles

2,480 bottles

CERTIFICATE CAECV ORGANIC WINE

CERTIFICATE VEGAN WINE

TASTING NOTES

Appearance

Pale straw yellow colour with a bright rim, fine, energetic and persistent bubbles.

Nose

Intense aromas of summer stone fruits: peach and apricot, plus a subtle touch of fresh figs and lavender. Light dairy notes, fresh yeast, toasted almonds and liquorice root.

Mouth

Very fresh and clean entrance. Great structure and volume. Crispy bubbles that melt easily on the palate. Sensation of creaminess and long persistence, prominence of grape flavor, green figs, fresh butter and toasted nuts.

Service and harmonies

Served between 5°C and 7°C in a medium-sized glass, wide body and slightly closed at the top. Serve very delicately on the side of the glass to preserve the bubble. It will harmonize perfectly with red meats cooked in the oven or on the grill, rice and game stews and intensely flavoured mushrooms.



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PAGODETHARSYS



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Climate

Our vineyards are located 70 km west of the coast of the Mediterranean Sea and at more than 780 meters above sea level, enjoying a Continental climate with a strong Mediterranean influence, very dry and with many hours of sun, but with a large variation in temperatures between day and night due to the altitude that allows harvesting very ripe grapes that retain acidity and freshness, ideal for obtaining wines of high quality and aging potential.

Organic viticulture

We treat our soils and vines respecting the precepts of organic farming. We do not use herbicides, chemical pesticides, or synthetic fertilizers. We use natural resources and organic fertilizers that respect the balance of the environment and contribute to enriching the biodiversity in the vineyard. Observe and respect is our motto.

Soils

Limestone soil for the most part with some bands of clay in deeper layers. At 2 meters deep there is a large compact mass of porous limestone rock, called "Toba" that makes it difficult for the vine to obtain nutrients but allows it to retain moisture and water in very dry periods. This type of soil produces small, very aromatic grains, with high acidity, ideal characteristics for obtaining elegant and aromatic wines of high quality.

Vintage

2019 began with good water reserves thanks to abundant winter rains. Vine sprouting was delayed more than usual until the end of May due to the unusually low spring temperatures. This was followed by a very hot summer, with some strong storms with hail at the beginning of summer, which reduced the grapes that would reach term by 10%. The harvest was waterlogged with a week of heavy rain. We more than overcome many difficulties thanks to the fact that we did a good job in the vineyard throughout the year, which allowed us to collect beautiful and healthy grapes, although few in quantity.

Winemaking

We follow the traditional method for sparkling wines with the second fermentation inside the bottle, controlling the entire process from the harvest until the bottle is ready to be enjoyed. The harvest is carried out manually, in 10kg boxes, and the grapes pass through a manual selection table before being gently pressed.

The grapes are pressed and the grape skin does not remain in contact with the must, so that the colour does not transfer to it. We obtain a white must with all the power and structure of the Red Garnacha grape. Once the second fermentation is done, the wine rests in our underground cellar for at least 36 months in a horizontal position, and one month before disgorging it will go to the "pupitres" where the stirring is done manually. This cuvée has a dosage of 6 grams/liter and the expedition liqueur comes from the family solera that contains old wines over 26 years old. It is this solera that gives the elegant and so particular character to our cava. Labeling and packaging is done by hand, bottle by bottle with great care. The front label is made of fired clay by ceramic artisans from our region, and is a tribute to the nature of our soils and the ceramic art that permeates our culture.



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PACKAGING

Cork type

Agglomerate cork with natural cork washers

Capsule

Tin

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

8437004477064

Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

LABELLING

