



PAGO DE THARSYS

Pago de Tharsys VENDIMIA NOCTURNA

VINO DE PAGO- DO PAGO DE THARSYS
REQUENA - VALENCIA (SPAIN)

Type

White wine

Alcohol Content

12.5% vol.

Varieties

Albariño

No. bottles

14,333

Ageing

2 months in stainless
steel with its lees

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES**Appearance**

Glowing lemon yellow colour with flecks of green. Fine, slowly flowing drops.

Nose

Subtle floral aromas appear in the still glass: acacia and elder-flower. After being shaken, intense notes of citrus fruits emerge: yellow grapefruit, lemon peel and fresh stone fruits. We also perceive elegant herbal aromas of sage and savory, as well as mineral notes of wet stone.

Mouth

Great intensity of flavour being the stone fruits and the herbal flavours the protagonists. Fantastic balance between acidity and ripeness. Sensation of freshness and liveliness with a long persistence throughout the palate. Good body with an unctuous, delicate texture, a rich and enveloping sensation.

Serving

Serve between 6°C and 8°C in medium-sized glasses with a wide body, slightly narrower at the top. An ideal wine to serve with white fish: turbot, sole, bream, etc., boiled shellfish, octopus, fish and veggie rice/pasta dishes.

Note

The Albariño grape variety is originally from Galicia, and was brought to the region of Requena in the 60's by Jesús Requena, a winemaker from Siete Aguas, who at the time trained Galician producers to make quality white wine using that grape variety. Our Albariño vines are from that old vineyard in Siete Aguas. This variety is an emotional memory of the origins of the founder of Pago de Tharsys, Vicente García, who began his career teaching enology in Galicia.



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

