

PAGO DE THARSYS

CAVA CARLOTA SURIA *Organic* BRUT RESERVA



DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling white wine

Dosage

Brut- 6 gr/l

Varieties

Macabeo

Alcohol Content

12% vol.

Ageing

Aged in the bottle in
racks for 15 months

No. bottles

50.000 bottles

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

A pale, lemon yellow colour, with fine, uniform bubbles that are slowly released to make a fine, delicate, lasting head.

Nose

Clean, deep citrus and ripe, yellow fruit nose: grapefruit, golden delicious apples, white grapes. Subtle notes of white flowers (acacia, calla lily), with fresh hints of moss and fresh hay.

Mouth

Initially refreshing and round in the mouth, with a wonderful balance between acidity and maturity. Delicate, smooth bubbles resulting from the long ageing process in racks which produce a pleasant volume in the mouth. A long-lasting fruity sensation on the palate. Elegant and buttery with a baker's yeast aftertaste. A wonderfully persistent clean, dry finish.

Serving

Serve between 6°C and 8°C in medium-sized glasses with a wide body, slightly narrower at the top. Pour slowly down the side of the glass to avoid breaking the bubbles. It combines perfectly with all types of Hors d'oeuvre, ham, fruit salads and dried fruit and nuts, and spicy dishes such as Mexican tacos and crispy duck. Of course, it is also a perfect cava for confectionery, fruit tarts, etc., and fritters, fried fruit, flowers, etc.

Note

Carlota Suria was the first cava made by Ana Suria and Vicente García, the founders of Pago de Tharsys in 1991 in their garage, and only 2000 bottles were made. This led to what Pago de Tharsys is known as today, and this cava still reminds us of the spirit leading to it: love, excitement, effort and a touch of madness.



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

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Soil

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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.

Year

2015 was an ideal year for vines. The autumn and winter were not excessively cold, and there was enough rain, particularly in November and March. This rainfall meant there were water reserves in the subsoil, enough to withstand a hot, dry summer. Fantastic quality grapes were produced.

Preparation

Harvesting is done manually. We follow traditional methods, monitoring the entire process from the grape harvest through to bottling wine ready to drink and enjoy.

When the cava has been bottled, it is left in our underground cellar for 15 months in a horizontal position, and one month before disgorging, it is moved to the racks where it is stirred by hand.

The dosage is 6 grams per litre of liquor from the family collection containing vintage wines over 26 years old. This collection transmits the elegant character so particular to our cavas.

The label on the bottle was made from organic cellulose paper without any treatment that could be environmentally harmful. All the materials are biodegradable and can be recycled.



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PACKAGING

Cork type

Agglomerate cork with natural cork washers

Capsule

Complex

Bottle

Standard Cava

Bottle capacity

75 cl.

Bottles per box

6 bottles

Box type

Kraft packmaster
carton 2mm Channel 3.
Vertical position

Weight per box

12.12 kg

EAN code

8437004477521

Euro-pallet

17 Stacked boxes
85 Boxes per pallet
510 Bottles per pallet

LABELLING

