

# PAGO DE THARSYS

## CARLOTA SURIA

*Organic*

CHARDONNAY

FERMENTED IN BARRELS 2022



### 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

Chardonnay

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#### No. bottles

5,400 bottles

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#### Ageing

2 months in French oak barrels

EUROPEAN ORGANIC CERTIFICATION (CAECV)

VEGAN CERTIFICATION

(EUROPEAN VEGETARIAN UNION)

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### TASTING NOTES

#### Appearance

Clear, bright, pale lemon yellow in colour, with fine drops that slowly glide.

#### Nose

Clean and intense nose, citrus notes of lemon and grapefruit peel, yellow plum, pineapple and subtle aromas of vanilla, English cream and nutmeg.

#### Mouth

Fantastic balance between ripeness and acidity. Long and wide mouthfeel, flavour of citrus, and fresh tropical fruits. Persistent finish, with a soft hint of custard. Glyceric and volume sensation throughout the palate. Long persistence thanks to its acidity, which makes us salivate and want a second sip.

#### Serving

Serve between 7°C and 9°C in medium-sized wineglasses. Perfect for smoked fish dishes (Salmon, cod, eel,...). It also goes well with roast white meat, such as free-range chicken, accompanied with baked organic potatoes. This wine is ready to enjoy, and it will continue to evolve appropriately and develop greater complexity in the next 2-3 years



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# PAGODETHARSYS

## CARLOTA SURIA

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CHARDONNAY  
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### Climate

Our vineyards are located at over 700 metres above the level of the Mediterranean, at 60 km inland. Therefore having a Continental climate slightly influenced by the Mediterranean Sea, 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 Chardonnay vine site is characterised by its chalky soil from the decomposition of the surrounding limestone rock in the subsoil, accounting for the singularity of this product.

### 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.

The harvest is done manually, in 20 kg crates, which arrive at the wine cellar within 15 minutes. The best bunches are selected manually on a sorting table before processing.

### Vintage

The winter of 2022 was very cold and dry, which helped sanitize the soil of the vineyard from harmful insects. The spring was rainy and cold, and helped to create water reserves in the subsoil, but the cold delayed sprouting until the end of April when the temperature finally warmed and caused very vigorous sprouting. The summer was extremely hot and dry, with heat waves following one another, which slowed down ripening. The drought caused very low yields, but fortunately we obtained an extraordinary quality from the grapes, which favoured a great aromatic intensity in the wines, especially in the white varieties, like this Chardonnay which was harvested on September 6.

### Wine-Making

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 was fermented in French oak barrels (50% new, 50% 1 year old), where it remained in contact with the lees for 2 months. Battonage was performed on a daily basis during that period. The wine was then transferred to a stainless steel vat where it remained in contact with the lees for a further 6 months until it was bottled.

### PACKAGING

**Cork type**  
Natural cork

**Capsule**  
Complex

**Bottle**  
Bordelesa Ecova

**Bottle capacity**  
75 cl.

**Bottles per box**  
6 bottles

**Box type**  
Kraft carton 3mm  
Channel 3  
Horizontal Position

**Weight per box**  
7.50 kg

**EAN code**  
8437004477729

**Euro-pallet**  
11 Stacked boxes  
66 Boxes per pallet  
396 Bottles per pallet

### LABELLING



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