

PAGO DE THARSYS

Pago de Tharsys BOBAL 2020 *Diana García*



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

Type
Red Wine

Alcohol Content
14% vol.

Varieties
Bobal (old vines
planted in 1940)

No. bottles
3,600 bottles

Vintage Wine
12 months in French
oak barrels

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Bright and deep red-ruby colour. Fine tears that slide slowly through the glass.

Nose

Intense aromas of red rose, wild blackberry, red plum, ripe raspberry and delicate notes of fresh cream. After shaking, elegant aromas of white pepper, nutmeg and lightly roasted coffee beans are released.

Mouth

Intense flavour of red fruits: wild blackberries, raspberries and plums. Toffee and roasted coffee beans aftertaste. Full and persistent sensation throughout the palate. Medium balanced structure and fantastic acidity that enhances the sensation of freshness. Ripe, integrated and pleasant tannins.

Service and harmonies

Served between 16°C and 18°C in a medium-sized glass with a wide body. It is an ideal wine to accompany red meat dishes made on the grill or in the oven. It will also be a fantastic ally of meat stews and autumn/winter recipes with wild boletus, feathered game, foie, black truffles and intensely flavoured sauces.

Note

Diana García Berrouet, renowned winemaker with high experience producing prestigious red wines in Pomerol (Bordeaux), has been closely involved in the elaboration of this wine. Diana is part of the founding family of Pago de Tharsys, and continues her professional activity in Bordeaux. Diana's vision has been fundamental to achieve this elegant, fresh and fruity wine from the Bobal variety, native to our region.



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

PAGODETHARSYS

Pago de Tharsys BOBAL 2020 *Diana Garcia*

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 plot of Bobal has an area of 1 hectare and is located in the southern part of our property. The soil has a high percentage of limestone, mixed with some clay. The uniqueness of this plot is the immense compact limestone mother rock that exists at two meters of depth, which acts as a sponge conserving the rainwater that is releasing little by little as the vineyard needs it.

The vineyard was planted in 1940, with a head-trained system. Yields of this plot are very low due to the old age of the vines.

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 10 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 2020 was mild and rainy, so the vines sprouting started prematurely on March. Spring began with copious rains (80% more rain than a regular year) and a significant drop in temperature that slowed down vegetative growth for a few weeks, but the fantastic water reserves led to extraordinary vegetative growth between April and May, so much so that we had to make an intense green pruning and manage the canopy very well to favour the flowering and ripening of the grapes. Fortunately, the summer was dry, and less hot than usual, with a great day-night temperature contrast, favouring a slow ripening of the fruit with great health and quality. The harvest of this Bobal was done on September 28. The 2020 vintage had a very high quality, greater freshness and greater aging potential. Excellent vintage!.

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.

Renowned winemaker Diana Garcia Berrouet, an expert in the production of prestigious red wines in Bordeaux, has been closely involved in the elaboration of this wine. Maceration at very low temperature, manual pumping and 12 months of aging in French soft toasted oak barrels of 1 and 2 years.

The wine was not subjected to any filtration when bottled to preserve to the maximum its structure and aromatic palette. This is why it may present some natural precipitates.



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

PACKAGING

Cork type
Natural cork

Capsule
Complex

Bottle
Vintage Bordeaux conical

Bottle capacity
75 cl.

Bottles per box
6 bottles

Box type
Kraft carton 3mm
Channel 3
Horizontal Position

Weight per box
7.80 kg

EAN code
8437004477057

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

LABELLING

