

# PAGO DE THARSYS

## PAGO DE THARSYS DULCE NATURAL

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

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**Type**

A natural, sweet, white wine.

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**Alcohol Content**

15% vol.

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**Varieties**

Bronx

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**No. bottles**

3.200 bottles

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**TASTING NOTES****Appearance**

A bright, aged golden colour with flecks of orange. Medium-sized drops that glide slowly down the glass.

**Nose**

Fragrances of very ripe exotic fruit: passion fruit, mango and custard apples, with hints of yellow flowers: marigolds, and a touch of pollen.

**Mouth**

Voluptuous, creamy and intense initially. A fantastic balance between acidity and sweetness, making for a sensation of freshness and a lively, lasting effect on the palate. Exuberant, fragrant after-taste. A smooth, creamy texture, a rich coating sensation.

**Serving**

Serve between 6°C and 8°C in medium-sized glasses with a medium body, slightly narrower at the top. An ideal wine for mild, creamy cheeses, duck liver pâté and poultry terrines. It also goes well with sweet desserts made from yellow fruit, custard, pastry and fried sweets (fritters, etc.).

**Note**

The Bronx variety is unique on our estate, and arrived by chance mixed in with vine shoots of another white variety which were planted by mistake. We were surprised to notice the different fruit, with seedless grapes and an extremely sweet, exotic flavour. They were so good we decided to make a natural sweet wine from them, just for the pleasure of trying something different. Fifteen years later this has become one of our most unique wines and highly rated by our clients.



Carretera N-III , km 274  
46340 Requena - Valencia  
Tel. +34 96 230 33 54  
pagodetharsys@pagodetharsys.com  
[www.pagodetharsys.com](http://www.pagodetharsys.com)

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### Climate

Our vineyards are located at over 700 metres above the level of the Mediterranean Sea, therefore having a climate strongly influenced by the Mediterranean, 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 Bronx variety grapes are grown on a site characterised by mostly chalky soil, formed from bedrock in the subsoil formed 30 million years ago from diatomite sediment and other aquatic micro-organisms with siliceous skeletons. This soil is ideal for this unusual seedless grape variety, since it is poor in nutrients but deeper down it builds up moisture that gets it through the dryer months of the year, producing very tasty grapes.

### 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 Bronx variety requires special vine-training, higher than for the other varieties on our estate, because the shoots are longer and more delicate, requiring more support. The bunches are long and loosely packed, requiring a larger area for aeration. Strolling through the shade of the Bronx vines in summer is a true delight for the senses.

### Preparation

We harvest the grapes manually in 10 kg crates when they are at their optimum point of ripeness, and we then lay them out on matting to sun them and soften them slightly to concentrate the sugars. They are then fermented naturally before stopping fermentation with cold.

This wine is not aged in barrels in order to maintain the floral, fruity flavour of this peculiar grape variety so that it stands out better.

## PACKAGING

### Cork type

Micro-granulated cork

### Capsule

PVC

### Bottle

Bordeaux Tronky

### Bottle capacity

50 cl.

### Bottles per box

8 bottles

### Box type

Kraft carton 3mm

Channel 3

Horizontal Position

### Weight per box

8.3 kg

### EAN code

8437004477033

### Euro-pallet

11 Stacked boxes

66 Boxes per pallet

528 Bottles per pallet

## LABELLING



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