

PAGO^{DE}THARSYS

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SUEÑA

MARC DE CAVA

de las de dequella

Pure spirit from artisanal distillation in a copper still of the disgorgement lees of our organic cava of the Chardonnay, Macabeo and Grenache varieties. The distillation was carried out on July 20, 2021.



“Sueña” means “Dream”: Imagining with pleasure something that is pursued or longed for and keeps us excited until we achieve it.

Grape varieties

Chardonnay, Macabeo and Grenache

Distillation date

July 20, 2021

Number of bottles

300

Alcohol content

42% Vol.

CAECV and Europe Ecological Farming Certificate

Elaboration

Artisanal distillation in a copper still of disgorgement lees, formed by the fermentation yeasts and part of the organic Reserva cava of Chardonnay, Macabeo and Garnacha grape varieties with more than 12 months of aging before disgorgement.

Tasting notes

Clean, transparent and colourless. It gives off subtle notes of white flowers, stone fruit, grapes and marzipan. On the palate it is soft, with a slightly sweet and perfumed finish.

Recommendations

Take it in a glass or cup with a wide base and a slightly narrower mouth between 0°C and 3°C. It will perfectly accompany desserts made with nuts, sponge cake and toasted egg yolk. It will also be an ideal ingredient for cocktails with herbal and citrus notes. Ideal for a “Dreaming Sour” (Sueña -Marc de Cava, lemon juice, sugar syrup and well shaken egg white).



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