

PAGO^{¹}THARSYS



VINO DE PAGO- DO PAGO DE THARSYS

REQUENA - VALENCIA (SPAIN)

Type White wine **Alcohol Content** 12.5% vol.

Varieties Albariño

No. bottles 14,333

Ageing

2 months in stainless steel with its lees

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Glowing lemon yellow colour with flecks of green. Fine, slowly flowing drops.

Nose

Subtle floral aromas appear in the still glass: acacia and elderflower. After being shaken, intense notes of citrus fruits emerge: yellow grapefruit, lemon peel and fresh stone fruits. We also perceive elegant herbal aromas of sage and savory, as well as mineral notes of wet stone.

Month

Great intensity of flavour being the stone fruits and the herbal flavours the protagonists. Fantastic balance between acidity and ripeness. Sensation of freshness and liveliness with a long persistence throughout the palate. Good body with an unctuous, delicate texture, a rich and enveloping sensation.

Serving

Serve between 6°C and 8°C in medium-sized glasses with a wide body, slightly narrower at the top. An ideal wine to serve with white fish: turbot, sole, bream, etc., boiled shellfish, octopus, fish and veggie rice/pasta dishes.

Note

The Albariño grape variety is originally from Galicia, and was brought to the region of Requena in the 60's by Jesús Requena, a winemaker from Siete Aguas, who at the time trained Galician producers to make quality white wine using that grape variety. Our Albariño vines are from that old vineyard in Siete Aguas. This variety is an emotional memory of the origins of the founder of Pago de Tharsys, Vicente García, who began his career teaching enology in Galicia.



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

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 Albariño vineyard (1 ha.) is located to the south of our estate, on very chalky soil because of the nature of the bedrock in the subsoil formed 30 million years ago from diatomite sediment and other aquatic micro-organisms with siliceous skeletons. That site is historically known under the name of Albar (Albus in Latin meaning White) because of its whitish chalky soil. This soil is ideal for the Albariño grape variety, since it is poor in nutrients but deeper down it builds up moisture helping it to get through the drier months of the year, producing small, very tasty grapes.

Organic Wine-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.

Harvesting the grapes for this wine, as the name suggests, is carried out at night to take advantage of the low night temperatures in the month of September, in order to obtain the maximum quality of the fruit and conserve all the floral, fruity tastes of the Albariño grape variety. The grapes are harvested manually, in 10 kg crates, which arrive at the wine cellar within 15 minutes, where they are selected and processed.

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 temperatures delayed sprouting until the end of April when the temperature finally warmed up and led to very vigorous sprouting that had to be controlled with intense green pruning. The summer was extremely hot and dry, followed by heat waves, which slowed down ripening. The drought caused very low yields, but fortunately we obtained an extraordinary grape's quality, which favoured a great aromatic intensity in the wines, especially in the Albariño, which was harvested at 5 am on September 14, taking advantage of the cool temperature of the early morning.

Preparation

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 has been in contact with its lees during 2 months in inox to add aromatic complexity and a creamy texture but it is not aged in barrels in order to maintain the floral, fruity flavour of this peculiar Albariño grape variety, so that it stands out better in this wine.

PACKAGING

Cork type Natural cork

Capsule Complex

Bottle Burgundy

Bottle capacity 75 cl.

Bottles per box

6 bottles

Box type Kraft carton 3mm Channel 3 self-forming Vertical position.

Weight per box 7.40 kg

EAN code 8437004477026

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

LABELLING





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