

PAGO^{DE}THARSYS



PAGO DE THARSYS CERÁMICA BRUT NATURE GRAN RESERVA 2019

DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling white wine

Dosage

Brut Nature

No additional liquor is added

Variedades

Chardonnay

Alcohol Content

12% vol.

Ageing

Aged in the bottle with
its lees for more than
60 months

No. bottles

2,900 bottles

OFFICIAL EU ORGANIC WINE CERTIFICATE

TASTING NOTES

Appearance

Bright golden yellow color, with fine, homogeneous bubbles that slowly release, forming a very fine, delicate, and persistent crown.

Nose

Delicate aromas of flowering trees: acacia, cherry, fresh stone fruit: apricot and nectarine, and citrus: lime peel. Fresh notes of spring vegetation and wet stone also stand out, as well as aromas of fresh butter, yeast, and lightly toasted almonds.

Palate

Fresh and clean entry, dry, and with fantastic acidity balanced with the flavors of fresh stone fruit, pear, and apple. Delicate, smooth bubbles resulting from the long aging process in stacks provide a pleasant volume and creaminess on the palate. Long persistence throughout the palate, especially of the citrus and butter notes.

Serving and Pairings

Serve between 7°C and 9°C in a medium-sized glass with a full body and slightly closed at the top. Pour very gently over the side of the glass to preserve the bubbles. It will be the perfect accompaniment to white fish dishes, oysters and clams, poultry, seafood stews, and roasted vegetable dishes. Exquisite when paired with a view of the sea or a snow-capped mountain.

Awards

Best cava in Spain at Enoforum Madrid
Silver Medal at the Brussels World Contest
Silver Medal at the Decanter World Wine Awards
Gold Medal at 50 Spain Best Cavas



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Climate

Our vineyards are located at over 780 metres above the level of the Mediterranean Sea, 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

Mainly chalky soil with deeper layers of clay. At 2 meters depth here is a large compact mass of porous limestone rock, called "Toba" making it difficult for the vines to reach nutrients, but which allows the retention of moisture during very dry periods. This type of soil produces small, flavoursome grapes with high levels of acidity, the ideal characteristics for elegant, flavoursome top-quality wines.

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.

Vintage

2019 began with good water reserves thanks to abundant winter rains. Vine bud break was delayed more than usual until the end of May due to unusually low spring temperatures. This was followed by a very hot summer, with several strong hailstorms in early summer, which reduced the grapes that would have reached maturity by 10%. The harvest was waterlogged with a week of intense rain. We more than overcame many difficulties thanks to our excellent work in the vineyard throughout the year, which allowed us to harvest beautiful and very healthy grapes, although few in number. This Chardonnay was harvested on September 10th. This vintage has proven to be tremendously long-lived and beautiful in its development!

Wine-making

We follow the traditional production method, controlling the entire process from the harvest until the bottle is ready to be enjoyed. The grapes are harvested manually, placed in 10kg boxes, and the grapes pass through a manual sorting table before being gently pressed. Once the tirage is complete, the cava rests horizontally in our underground cellar for at least 60 months. A month before disgorging, it is transferred to the racks where it is manually stirred and disgorged. This special cuvée has no added expedition liqueur; it is a Brut Nature "0 dosage," designed to showcase the nature of the Chardonnay variety grown in our estate under organic principles.

Labelling and packing are done by hand, bottle by bottle with extreme care. The front label is made of clay fired by artisan ceramists from our region and is a tribute to the nature of our soils and the ceramic art that permeates our culture.



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PACKAGING

Cork type

Agglomerate cork with natural cork washers

Capsule

Tin

Bottle

Cuvée Tradition

Bottle capacity

75 cl.

Bottles per box

6 bottles

Box type

Kraft carton 2mm

Channel 3

Vertical

Weight per box

11.00 kg

EAN code

8437004477040

Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

LABELLING

