

PAGO^{DE}THARSYS

ALEGRÍA DE THARSYS

INICIAL

DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling white wine

Dosage

Sweet - 50 gr/l

Varieties

Chardonnay

Alcohol Content

12% vol.

Ageing

Aged in the bottle in
racks for 14 months

No. bottles

2.600 bottles

TASTING NOTES

Appearance

A beautiful, aged gold colour, with light golden flecks. Extremely fine, vigorous, lasting bubbles.

Nose

An extraordinary explosion of fruity flavours: apricot, cherimoya, loquat, peach and a hint of liquorice. The bubbles are fine, vigorous and lasting in the glass.

Mouth

A rounded, creamy, very persistent sensation in the mouth, surprising with its freshness thanks to its excellent balance between acidity and sweetness. The bubbles are fine and vigorous on the palate, highlighting the sensation of freshness and zest.

Serving

Alegría de Tharsys Inicial can be enjoyed at any time, without any hard and fast rules, depending on the moment, the company, the time of day and the utensils you have.

It can be served very cold, at 3°C, or even with ice, accompanied with fruit, yoghurt, compote, tasty salmon and avocado toast, Benedictine eggs, sweet cakes, etc.

It is also wonderful mixed with fresh peach or orange juice, fresh verbena leaves or lime peel.

The pleasure is multiplied enormously if accompanied with some sea or mountain views, while the sun is setting on the horizon. But what makes Alegría de Tharsys Inicial extraordinarily good is sharing it with friends, anywhere and at any time.



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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 cava and good ageing potential.

Soil

Mostly chalky soil with some deeper clay eystrips which help to retain moisture during very dry periods.

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.

Preparation

Harvesting is manual, in 10 kg crates, and the grapes pass through a manual selection process before being gently pressed. We follow traditional methods, monitoring the entire process from the grape harvest through to bottling wine ready to drink and enjoy.

When the cava has been bottled, it is left in our underground cellar for 14 months in a horizontal position, and one month before disgorging, it is moved to the racks where it is stirred by hand.

The dosage is 50 grams/litre and the added liquor is from a secret mixture of sweet, old wines from different years made at our winery and carefully stored. This secret liquor is what confers the unique, exotic character to this cava.

PACKAGING

Cork type

Agglomerate cork with natural cork washers

Capsule

Complex

Bottle

Cuvée Tradition

Bottle capacity

75 cl.

Bottles per box

6 bottles

Box type

Kraft packmaster carton 2mm

Channel 3.

Vertical position

Weight per box

10.50 kg

EAN code

8437004477880

Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

LABELING



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