

PAGO^{DE}THARSYS



PAGO DE THARSYS MILLÉSIME ROSÉ RESERVA 2023

DO CAVA

REQUENA - VALENCIA (SPAIN)

Type

Sparkling rosé wine

Dosage

Brut 8 grs/liter

Varieties

Grenache 100%

Grado Alcohólico

12% vol.

Ageing

Aged in the bottle with
its lees for 22 months
(RESERVE)

Producción

15,930 bottles

TASTING NOTES

Appearance

Elegant rose gold color with a bright, light coppery rim. Extremely fine, delicate, and persistent bubbles.

Nose

Subtle notes of blossoming tree, pink grapefruit peel, wild strawberry, and raspberry, enveloped by pleasant aromas of fresh butter, cream, unrefined cane sugar, and wet stone.

Palate

A round and creamy mouthfeel with delicate and enveloping bubbles. Wild cherries and strawberries stand out, along with fresh cream and a subtle aftertaste of unrefined cane sugar. It leaves a clean, fresh, and persistent impression on the palate that urgently demands a second sip.

Serving

Serve between 7°C and 9°C in medium-sized glasses with a wide body, slightly narrower at the top. Pour slowly down the side of the glass to avoid breaking the bubbles. It will be the perfect companion for all kinds of seafood: sea urchins, prawns, crayfish, lobster, spider crab, as well as and seafood stews and rice dishes. It will also go well with a great variety of sushi. Perfect at sunrise, extraordinary at sunset.

Awards

Top Spain's Sparkling Wine of the Year 2024 by Tim Atkin
Distinguished Cava 2015 by the
"Asociación Valenciana de Sumilleres" (ASVASU)
Gold Medal at Proava 2015
Gold Medal at the Sakura Awards 2014 (Japanese Cava Awards)
First place in the VAB-Magazine 2014 ranking
(Specialist Belgian Magazine)
Third place in the Verema Experience 2014
Gold Medal at the Brussels World Contest 2012



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Climate

Our vineyards are located at over 700 meters above the level of the Mediterranean, 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

Grenache grapes from our "Albar" plot within our property, whose soil is mostly calcareous as it has been formed from the spongy limestone bedrock, a "toba" rock that forms the subsoil of this plot. This limestone rock was formed millions of years ago by sediments of carbonates dissolved in fresh water that flowed through underground rivers. This rock is very porous and helps retain moisture in very dry periods.

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

The winter was exceptionally mild and dry. Spring was warmer than usual and rainless, causing budbreak to begin 10 days earlier than the previous year. Rain arrived at the end of May, and temperatures dropped drastically, proving the old saying, "When March is like May, May will be like March." This helped replenish water reserves, and the vines' vegetative development was healthy. The summer was extremely hot and dry, which affected berry size and reduced production by up to 25%; however, the lack of humidity resulted in grapes of excellent health and quality.

Wine-making

We follow the traditional method of production with a second fermentation in the bottle, controlling the entire process from harvest to when the bottle is ready to be enjoyed. The harvest is done by hand. To obtain this delicate rosé, we macerate the skins with the must for just a few hours. Once the bottling is complete, the cava rests in our underground cellar for at least 22 months in a horizontal position (aging with the lees) until disgorgement. The dosage is 8 grams per liter, and the dosage comes from the family solera, which contains wines over 26 years old. It is this solera that gives our cava its elegant and distinctive character.

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 carton 2mm

Channel 3

Vertical

Weight per box

10.50 kg

EAN code

8437004477149

Euro-pallet

16 Stacked boxes

80 Boxes per pallet

480 Bottles per pallet

LABELLING



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