

# Pago de Cirsus

*D.O. Bolandín*

## Barrel Fermented Chardonnay 2024

*Pago de Cirsus was established to make 100 percent single vineyard or estate wines of the highest quality. The 156 hectares of southernly orientated vineyards are planted with Tempranillo, Merlot, Syrah, Moscatel de Grano Menudo, Chardonnay and Sauvignon Blanc grapes of optimum quality. Standing in their midst is a towering manor house and state-of-the-art winemaking cellar that produces some of the most highly awarded wines in Spain. The estate, that includes a boutique hotel and gastronomic restaurant, is one of the very few D.O.P. Vino de Pago property in the country, DOP Bolandín. Located just outside the village of Ablitas in Navarra and in front of the El Moncayo mountain, its sloping topography and ochre-coloured clay soils, combined with the continental climate, create the conditions that are regarded as optimum for growing vines. Further enhancing the quality, the average yield per hectare is intentionally reduced well below the official appellation's limit in order to produce concentrated wines with deep colour, delicate fruit and an elegant structure.*

### The harvest

The 2024 harvest has been characterised by a drop in production, with almost 13 million kilos less than the previous year, and also by abundant rainfall. A short and heroic harvest that has required great efforts in the vineyard by the winegrowers, whose good work has allowed them to obtain good ripening that augurs the production of wines of exceptional quality.

### Vinification

Once the grapes are pressed, the must is fermented (alcoholic fermentation) in temperature-controlled stainless steel deposits for 10 days at a maximum temperature of 16° C.

### The ageing

After fermentation, the wine is put into Allier French Oak barrels and aged on the fine lees for nine months with occasional "bâtonnage" to ensure fusing the aromas from the lees with the wine and creating a full mouth feel. This oak ageing is rounded out further in the bottle for another 5 months.

### Tasting notes

**Colour:** Bright, straw-yellow coloured with hints of gold.

**Nose:** Aromas of tropical and other fruits. Mango, green apple, pears, pineapple, kiwis and citrus fruits. But also secondary aromas of butter, caramel, butterscotch and even cream sensations.

**Palate:** Rich and thick, well-balanced on the palate, rounded with good acidity, with a smooth and pleasant structure.

**Food pairing:** Any kind of aperitifs, elaborate salads, grilled white fish or dishes in sauce, soft cheeses made with cow's milk (Brie & Camembert), nuts, white meats, seafood or seafood in sauce and/or desserts.

AR A E X  
*Grands*  
Spanish Fine Wines



## Technical data

Varietals	100% Chardonnay.
Vine Age	13 Years Old.
Fermentation Temperature	15-17°C
Fermentation & Maceration Period	10 Days.
Barrel Composition	French Oak.
Barrel Age	New.
Time in Barrel	9 Months.
Time in Bottle	5 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,17 g/L
pH	3,74
SO2 free (mg/l)	134 mg/L
Residual sugar (gr/l)	1,26 g/L
Suggested serving temperature	9-10°C
Winemaker	Jean-Marc Sauboua & Gurutze Gaztelumendi