

Pago de Cirsus

D.O. Navarra

Chardonnay 2024

Pago de Cirsus was established to make 100 percent single vineyard or estate wines of the highest quality. The 136 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

100% Chardonnay. Once the grapes are pressed, the must is fermented in temperature-controlled stainless steel deposits for 10 days at a maximum temperature of 15° C.

Tasting notes

Colour: Light, bright straw-yellow coloured with green hues.

Nose: Aromas of tropical fruits. Pineapple, mango, melon and bananas; very fruity and fresh, all kept together with good acidity and long lingering finish

Palate: Well-balanced on the palate, rounded with good acidity, smooth. It has a pleasant pass through the palate, long lingering finish.

Food pairing: Perfect with raw food, cooked shellfish such as crab or prawns, also with steamed or grilled fish. Excellent with any tapas or appetisers like pâtés, cheeses, chicken or vegetable terrines.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Chardonnay.
Vine Age	13 Years Old.
Fermentation Temperature	15°C
Fermentation & Maceration Period	14 Days.
Alcohol content (vol)	14,5 % vol
Acidity total (gr/l)	3,5 g/L
pH	3.5
SO2 free (mg/l)	120 mg/L
Residual sugar (gr/l)	1,5 g/L
Suggested serving temperature	9-10°C
Winemaker	Jean-Marc Sauboua & Gurutze Gaztelumendi.