Pago de Cirsus

D.O. Bolandin

Cuvée Especial 2021

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 Bolandin. 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 campaign began on September 12 with the Chardonnay harvest. After a summer in which temperatures were lower than usual and a late summer with a lot of rain, the start of the season was delayed by approximately 10 days compared to previous years. These factors led to a slower ripening while respecting the integrity of the aromas, particularly in white grapes. For red grapes, these climatic factors also benefited a complete phenolic ripening and since the production was 10% lower than in previous years, the quality of our grapes was maximum. The harvest culminated with the Cabernet Sauvignon harvest in the last week of October and followed by the Late harvest of Muscat in mid-November. At the end of the harvest season, we have verified that all the care that we give the vineyards 365 days in our estate and that it is a single vineyard body is ideal for quality objectives, this allows us to obtain wines from the highest quality, which we seek every year.

Vinification

The must is cold macerated at 8º C for four days before undergoing fermentation in 5.000 litre French oak casks at 28º C for seven days. Finally, the wine is macerated for 20 additional days.

The ageing

The wine is aged in French oak barrels for 14 months, followed by another 12 months in the bottle.

Tasting notes

Colour: Dark, black cherry-red colour.
Nose: Complex bouquet combining delicate floral aromas with notes of red and blue berries.
Palate: Silky but powerful. Red fruit notes are persistent showing good acidity. Full-bodied with a long lasting aftertaste.
Food pairing: Smoked Idiazabal, Roquefort and cured Manchego cheeses as well as with all types of stew and diverse meat dishes.

ARAEX Grands
Spanish Fine Wines

Pago de Cirsus

Technical data

Varietals	75% Syrah, 25% Cabernet Sauvignon
Vine Age	15 Years Old.
Fermentation Temperature	28ºC
Fermentation & Maceration Period	27 Days.
Barrel Composition	French Oak.
Barrel Age	New.
Time in Barrel	14 Months.
Time in Bottle	12 Months.
Alcohol content (vol)	15% vol
Acidity total (gr/l)	5,5 g/L
pH	3.6
SO2 free (mg/l)	26 mg/L
Total Sulphites (mg/L)	78
Residual sugar (gr/l)	3 g/L
Suggested serving temperature	18-19ºC
Winemaker	Jean-Marc Sauboua & Gurutze Gaztelumendi.

MUNDUSVINI GOLD - 2026 Germany

CONC. MONDIAL BRUXELLES GOLD - 2025 Belgium