

Pago de Cirsus

D.O.P. Finca Bolandín

LaA 2018

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

This year 2018, has been marked by a spring and summer a little outside normal in terms of climate. However, our irrigation system and the special conditions near El Moncayo and the Ebro river offered a favourable situation allowing optimum bunches and high quality. The harvest started as normal on September 5th, progressing in a staggered way according to the grape varieties that were mature and the requirements that we demand for each wine to which they are destined; for the harvest, there were some rainy days that slowed the process, but without any novelty affecting evolution. A fairly normal timing, compared to the previous year, which started two weeks earlier. The yield of approx. 6.500 kilograms per hectare guaranteed powerful wines, which then allowed for a good ageing.

Vinification

The first careful, manual grape selection is carried out in the vineyard. Upon entering the winemaking cellar, the grapes again undergo a double manual selection on a sorting table before being cold macerated at 5°C for 24 hours. The grapes are then destemmed, crushed and fermented at a controlled temperature of 25 - 28°C in small French oak casks, followed by a lengthy maceration.

The ageing

The wine undergoes malolactic fermentation naturally in new, 225 litre Allier oak barrels and is then further aged for 12 months. The wine rests another 18 months in bottle for further ageing.

Tasting notes

Colour: Deep layers of ripe, dark cherry red colour.

Nose: Complex, deep and with great fruit intensity (blueberry, blackcurrant), cocoa and plenty of mineral notes in background.

Palate: Excellent structure. Well managed and ripe, with grippy but silky tannins and a supple mouthfeel with an earthy and pleasantly spicy long finish.

Food pairing: Steak, all types of roasted meats, stews and game dishes of all types, cured cheeses and even chocolate and chocolate desserts.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	75% Syrah, 15% Cabernet Sauvignon, 10% Tempranillo
Vine Age	15 Years Old.
Fermentation Temperature	28°C
Fermentation & Maceration Period	27 Days.
Barrel Composition	French Oak - Allier
Barrel Age	New.
Time in Barrel	12 Months.
Time in Bottle	18 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,1 g/L
pH	3,7
SO2 free (mg/l)	60 mg/L
Residual sugar (gr/l)	3 g/L
Suggested serving temperature	18-19°C
Winemaker	Jean-Marc Sauboua & Gurutze Gaztelumendi.



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