

Pago de Cirsus

D.O. Navarra

Oak Aged 2023

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

A very hot and dry summer caused a general advance in the harvest date. In the month of September there was abundant rain, which alleviated the water needs of the vineyards and allowed the grapes to reach their optimal point of maturity. The weather this year has been marked by a lack of precipitation throughout the winter and early spring, followed by abundant rains towards the month of May and June, a dry and warm summer and abundant rains again in the month of September. In general, average yields, with a slightly thicker grape berry, due to the rains that occurred during cell multiplication in the month of June, and those in September during the ripening phase.

Vinification

Following manual selection, the grapes are de-stemmed, crushed and cold macerated for four days at 8° C before undergoing fermentation in temperature-controlled stainless-steel deposits.

The ageing

The wine is aged for four months in 90% French and 10% American oak, followed by at least four months in the bottle prior to release.

Tasting notes

Colour: Dark red colour with a blue tint.

Nose: Dark berry fruit (blueberry) aromas predominate with toasty notes (pencil box) and a touch of dry straw/ hay.

Palate: Plenty of body but not heavy in the least, fresh and fruity (blueberry/blackberry), showing firm yet sweet tannins on the finish.

Food pairing: Cheese ravioli and other pasta dishes with meat sauce, rice dishes, all types of meat as well as with cured Manchego and Roquefort cheeses.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	75% Tempranillo, 25% Merlot
Vine Age	15 Years Old.
Fermentation Temperature	24-26°C
Fermentation & Maceration Period	13 Days
Barrel Composition	90% French & 10% American Oak.
Time in Barrel	4 Months.
Time in Bottle	9 Months.
Alcohol content (vol)	15% vol
Acidity total (gr/l)	4,7 g/L
pH	3,61
SO2 free (mg/l)	50 mg/L
Residual sugar (gr/l)	0,4 gr/L
Suggested serving temperature	17-19°C
Winemaker	Jean-Marc Sauboua & Gurutze Gaztelumendi.