

Pago de Cirsus

D.O. Navarra

Rosé Gran Cuvée Especial 2023

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

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

The must is cold macerated at 8° C for four days before undergoing fermentation in 5.000 litre French oak casks at 28° C for seven days. Finally, the wine is macerated for 20 additional days. The alcoholic fermentation in oak casks produces a silky mouth feel.

Tasting notes

Colour: Light and pale, pink-cherry red colour.

Nose: Complex bouquet combining delicate floral aromas with complex notes of red berries.

Palate: Silky but powerful thanks to oak cask fermentation. Red fruit notes are persistent showing good acidity. Full-bodied with a long lasting aftertaste.

Food pairing: Goes well with finger food, smoked Idiazabal cheese, Roquefort, cured Manchego and also with all types of seafood, stews and white meat dishes.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	60% Garnacha 20% Tempranillo 20% Syrah
Vine Age	13 Years Old.
Fermentation Temperature	15°C
Fermentation & Maceration Period	14 Days
Time in Bottle	Minimum 4 Months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	4,6 g/L
pH	3.45
SO2 free (mg/l)	90 mg/L
Residual sugar (gr/l)	3,38 g/L
Suggested serving temperature	9-10°C
Winemaker	Jean-Marc Sauboua & Gurutze Gaztelumendi.