

# Pago de Cirsus

D.O. Navarra

## Vendimia Seleccionada 2022

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

The 2022 harvest began around August 18 in towns in the Ribera Baja and Alta areas of the Denomination of Origin. This harvest has marked a milestone and is characterized by being the earliest in the history of Navarra because from the beginning it has been one week ahead of an average campaign in the region. It is also defined because the Garnacha variety has recovered its usual quantity compared to the Tempranillo, which arrived more depleted. The absence of rainfall has marked this vintage, which has been carried out in good conditions to harvest grapes in perfect condition for the production of Navarra Designation of Origin wines. This situation has caused wineries and viticulturists to collect the grapes from 10,000 hectares of vineyards in a staggered manner and at the time they have deemed most appropriate. Above all, the quality of the grapes that have entered our cellars stands out because we have had magnificent weather for the harvest, and thanks to the good work of winegrowers, oenologists and cellars. The harvest in the DO Navarra exceeded 60 million kilos of grapes

### Vinification

Following a 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 and/or in French oak vats (30% of the blend fermented in oak, 70% in stainless steel deposits).

### The ageing

Aged for 12 months in new French oak barrels.

### Tasting notes

**Colour:** Dark, ripe cherry-red colour with violet tones.

**Nose:** Bouquet with balsamic notes combined with red berries.

**Palate:** On the palate, smooth, silky and balanced, with a long finish.

**Food pairing:** Game dishes, roasts, stews (both fish and meat), pasta bolognese, cured Manchego and Roquefort cheeses.

AR A E X  
*Grands*  
Spanish Fine Wines



## Technical data

Varietals	55% Tempranillo, 25% Merlot, 20% Syrah
Vine Age	20 Years Old.
Fermentation Temperature	25-27°C
Fermentation & Maceration Period	16 Days.
Barrel Composition	New French.
Barrel Age	0-3 Years Old
Time in Barrel	12 Months.
Time in Bottle	10 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,2 g/L
pH	3,66
SO2 free (mg/l)	61 mg/L
Residual sugar (gr/l)	0,5 g/L
Suggested serving temperature	15-18°C
Winemaker	Jean-Marc Sauboua & Gurutze Gaztelumendi.



MUNDUSVINI  
GOLD - 2024  
Germany



DECANTER - 2024  
UK