

# Pago de Cirsus

*D.O. Bolandín*

## Vendimia Seleccionada 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

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. A rise in temperatures at the beginning of October, together with cool mornings, provided optimal conditions for the phenolic maturity of the later varieties. 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 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)             | 5,1 g/L                                   |
| pH                               | 3,6                                       |
| SO2 free (mg/l)                  | 60 mg/L                                   |
| Residual sugar (gr/l)            | 0,6 g/L                                   |
| Suggested serving temperature    | 15-18°C                                   |
| Winemaker                        | Jean-Marc Sauboua & Gurutze Gaztelumendi. |