

# Pago de Cirsus

*D.O.P. Finca Bolandín*

## Vidure 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

Best plots by hand in 15 kg boxes. 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 in French oak vats, Allier.

### The ageing

Maceration: Cold pre-fermentation for 5 days, Fermentation in a refrigerated chamber at 5°C. Aging and fermentation: Has been fermented in French oak vats, then aging during 14 months in new French oak barrels from Allier.

### Tasting notes

**Colour:** Deep red high robe with violet notes.

**Nose:** Complex nose where berries predominate, accompanied by cocoa and toasted.

**Palate:** Ripe tannins. Deep, balanced and with great persistence.

**Food pairing:** Game dishes, roasts, stews, Red meat. Fatty cheeses. Pasta with strong sauces.

AR A E X  
*Grands*  
Spanish Fine Wines

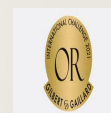


## Technical data

Varietals	100% Cabernet Sauvignon
Vine Age	19 Years Old.
Fermentation Temperature	8°C
Fermentation & Maceration Period	5 Days.
Barrel Age	0-3 Years Old
Time in Barrel	14 Months.
Time in Bottle	10 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5 g/L
pH	3,68
SO2 free (mg/l)	58 mg/L
Residual sugar (gr/l)	2,5 g/L
Suggested serving temperature	17-18°C
Winemaker	Jean-Marc Sauboua & Gurutzte Gaztelumendi.



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