

Pago de Cirsus

D.O. Bolandín

Vidure 2020

Pago de Cirsus was established to make 100 percent single vineyard or estate wines of the highest quality. The 156 hectares of southerly 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 Lower Ribera de Navarra, we had an interesting climatic year. The summer was dry and hot, characteristic of this area, with large temperature differences between day and night. In September, some rainfall allowed the end of the cycle to be reached with the vegetation perfectly active and good health of the fruit. The harvest ended the third week of October with perfectly ripe grapes and great potential. Overall, we can speak of very powerful grapes, good colour potential, aroma and structure. We are proud of the results, which promise wines of magnificent quality.

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.



TIM ATKIN - 2026
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