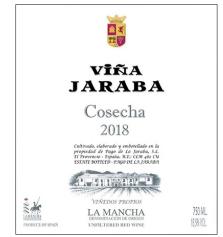
Viña Jaraba Cosecha 2018 (Red Wine)



Pago de La Jaraba is a family owned winery built in the heart of La Mancha. While they can trace a history of notable regard for wines grown on the estate back to the mid-1700's their current goal is to produce high-quality, exclusively estate-sourced, flag-waving examples of the new "modern-traditional balanced" wines coming out of Spain.

They follow traditional, sustainable methods and farm 80 hectares of vineyards. In addition they also grow cereal crops – wheat and barley as well as sunflowers, almond, pistachio and olive trees. Finally they raise their own flock of sheep on estate scrub/forest both to enhance and protect soil quality and for production of artisan Manchego cheese.

La Manaha D.O.
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80% Tempranillo, 10% Cabernet Sauvignon, and 10% Merlot
750 meters / sandy, clay, chalky, pebbles, limestone
Sustainable methods
Hand harvested into small boxes, as grapes ripen, plot by plot
All grape movements by gravity, fermentation in small tanks separated by variety and
source, natural/slow ML conversion
Varieties were aged, separately for 4 months in 80% American and 20% French oak
barrel prior to final blending
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Reviews:

"The 2018 Viña Jaraba bottling from Pago de la Jaraba has a slightly different cépages from the above, as here the blend is eighty percent tempranillo and ten percent each of cabernet sauvignon and merlot. The wine is also aged in a mix of oak, with only twenty percent of casks made from French wood and eighty percent American oak, so the style here is even more old school Rioja-like than the above. The 2018 offers up a lovely bouquet of raspberries, cherries, clove-like spice tones, a good base of salty soil tones and a touch of toasted coconut elements from the predominance of American oak. On the palate the wine is fullish, complex and nicely transparent, with a solid core of fruit, modest tannins and a long, youthful and tangy finish. This is still quite primary and could do with a few years in the cellar to allow more complexity to emerge, but it is certainly already quite tasty. Good juice. 2020-2030+."

88 points View from the Cellar; Issue #86 - March/April 2020

