

Pago de la Jaraba 2020 (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.

Appellation	La Mancha D.O.
Grapes	70% Tempranillo, 20% Cabernet Sauvignon, and 10% Merlot
Altitude / Soil	700-750 meters / sandy, clay, chalky, pebbles, limestone
Farming Methods	Sustainable methods
Harvest	Hand harvested into small boxes, as grapes ripen, plot by plot
Production	Alcoholic fermentation in 5,000 liter-French oak vats and malolactic fermentation in 100% new French oak barrels 225 liters
Aging	Varieties were aged, separately for 12 months in new French oak barrel, followed by additional aging in tank and bottle
UPC / SCC / PackSize	8 436025 090436 / N/A / 6

Reviews:

"The Pago de La Jaraba bottling is Viña Jaraba's top cuvée, made from selected parcels in the vineyards and with malolactic fermentation taking place in all new French oak Bordeaux barrels. The cépages is the same as in the 2020 Selección Especial. The wine is given a twelve month elevage in those same new oak barrels and the 2020 version comes in at 13.5 percent octane. It offers up a deep and promising young bouquet of dark berries, black cherries, cigar wrapper, a fine base of soil, coffee bean and cedary new oak. On the palate the wine is deep, full-bodied and quite elegant in profile, with a good core of fruit, ripe tannins and fine balance on the long, youthfully complex and well balanced finish. This is a very good bottle in the making, but it will need some time in the cellar to soften up properly. 2028-2045+"

91 points **View from the Cellar;** John Gilman - Issue #103 January/February 2023.

