

Pago de la Jaraba Sauvignon Blanc 2024 (White 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 Jaraba D.O.P.
Grapes	100% Sauvignon Blanc
Altitude/Soil	700+ meters / sand and pebbles, over limestone subsoil
FarmingMethods	Traditional methods / Sustainable agriculture
Harvest	Hand harvested into small boxes, as grapes ripen, plot by plot
Production	Gently whole-cluster pressed to maximize varietal character, fermented in stainless steel tanks
Aging	Aged for a few months on fine lees prior to bottling
UPC/SCC/PackSize	8436025090559 / 18436025090551 / 6

Reviews:

"The 2024 vintage of Pago de La Jaraba Sauvignon Blanc arrived a few weeks before I wrapped up this second installment on the wines of Spain and Portugal. The wine is bright and youthful on the nose, hopping from the glass in a mix of gooseberry, pink grapefruit, fresh-cut grass, a fine base of soil, limepeel and a topnote of white flowers. On the palate the wine is zesty, full-bodied, focused and complex, with a good core of fruit, fine balance and a long, tasty finish. Good juice and a fine value. 2025-2028."

89 points View from the Cellar John Gilman; Issue 117 May-June 2025

