

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
Farming Methods	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:

"This is a terrific wine despite the possibility that it won't match everyone's ingrained sense of Sauvignon Blanc. But with that said, there are so many different styles of Sauvignon Blanc around the world, from New Zealand's Marlborough to France's Loire Valley's Sancerre (which is itself changing rapidly due to climate change) that anyone stuck on just one style is going to miss out on a lot of very good wine. This shows non-pungent aromas of dried herbs and cut grass, assuring that you'll know it is Sauvignon Blanc, but then true medium-body with excellent depth of flavor balanced by plenty of acidity to drive the flavors along and freshen the finish. The flavors include ripe melon with tropical undertones, dried apricot, and citrus edging. Quite detailed and yet very coherent in its complexity, this is fun just to drink on its own if that's your preference, but also interesting enough to pay close attention to over an evening. Although this is suited well to classic Sauvignon Blanc pairings such as oysters on the half shell or linguini with clam sauce, this packs enough flavor to pair with more substantial dishes such as chicken in a cream sauce or a steak cut of swordfish. One last note: I still had a bottle of the 2023 left over from a restaurant consulting project, and when tasting that to see how the wine held up over time, found the 2023 had excellent "staying power" and was closely comparable to the 2024 in freshness and overall quality."

93 points Wine Review Online Michael Franz; November 12, 2025

"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

