

# Pago de la Jaraba 2019 (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.

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

## Reviews:

"The top wine from this estate is outstanding again in the 2019 vintage. Although I scored it only a single point above the 2019 "Selección Especial" bottling, the wines are showing very differently, and accordingly should be considered differently by would-be buyers. This top bottling clearly has superior juice in the bottle, as the fruit is both more concentrated and also brighter and more intense, with a much more prominent signature from the 100% new oak barriques in which it sent through malolactic and much of its aging. Whereas the "Selección Especial" seems remarkably open in its many charms, this wine has much more headroom for improvement, though I hasten to add that it is already highly enjoyable. To be more specific, it will become more integrated as it absorbs its oak influence, even though the proportions seem just right already, and will likewise become more complex as tertiary notes emerge from bottle aging, even though it is already showing more than a one-two punch of fruit and wood. When this really hits its stride about five years from now, my score may actually look a point or two low in retrospect, which is admittedly an astonishing piece of speculation regarding a score of 94 points for a \$29 wine. Buy this, and then try hard to keep your mitts off of it — difficult though that will be." **94 points Wine Review Online**; Michael Franz - March 7, 2022 Today's Featured Wine.

"A beautiful blend of 70% Tempranillo, 20% Cabernet Sauvignon and 10% Merlot, this comes from vines set in a range of soils, as this was stored in new French oak for 12 months before bottling, very smooth upon entry this offers a great range of dark fruit flavors with coffee grounds, and salty soil accents. This is already beautifully evolved wine that offers serious value. Drink 2022-2029-" **92 points OwenBargreen.com**; Owen Bargreen - July 20, 2022

"The 2019 Pago de La Jaraba Tinto bottling is composed from a blend this year of seventy percent tempranillo, twenty percent cabernet sauvignon and ten percent merlot. The wine is aged for one year in new French oak barricas. The vintage comes in at 13.5 percent octane and delivers a lovely, new oaky blend of red and black raspberries, complex spice tones, a touch of cola, dark soil tones, cigar smoke and a lovely framing of cedary oak. On the palate the wine is pure, precise and nicely sappy at the core, with fine focus and balance, ripe, buried tannins and a long, complex finish. In past vintages, I have found this wine a touch too "modern" for my palate, but the 2019 is superbly-crafted and a great, great value! 2026-2050." **92 points View from the Cellar**; John Gilman - Issue # 98 March/April 2022

