

# Pago de la Jaraba Sauvignon Blanc 2017 (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.

<b>Appellation</b>	La Mancha D.O.
<b>Grapes</b>	100% Sauvignon Blanc
<b>Altitude / Soil</b>	700+ meters / sand and pebbles, over limestone subsoil
<b>Farming Methods</b>	Traditional methods / Sustainable agriculture
<b>Harvest</b>	Hand harvested into small boxes, as grapes ripen, plot by plot
<b>Production</b>	Gently whole-cluster pressed to maximize varietal character, fermented in stainless steel tanks
<b>Aging</b>	Aged for a few months on fine lees prior to bottling
<b>UPC / SCC / Pack Size</b>	8436025090559 / / 6

## Tasting Notes:

A very limited production of only 3,000 bottles, made from estate-grown, organically-farmed (not certified) fruit. It offers typical aromas of pungent citrus peel, bracing green herbs and a ripe melon-like note. Medium bodied this is serious Sauvignon Blanc to pair with your best seafood and poultry dishes.

