



Viña Jaraba Cosecha 2022 (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 Jaraba D.O.P.
Grapes	80% Tempranillo, 10% Cabernet Sauvignon, and 10% Merlot
Altitude/Soil	750 meters / sandy, clay, chalky, pebbles, limestone
FarmingMethods	Sustainable methods
Harvest	Hand harvested into small boxes, as grapes ripen, plot by plot
Production	All grape movements by gravity, fermentation in small tanks separated by variety and source, natural/ slow ML conversion
Aging	Varieties were aged, separately for 4 months in 80% American and 20% French oak barrel prior to final blending
UPC/SCC/PackSize	8 436025 090672 / N/A / 12

Reviews:

“This blend of Tempranillo accented by Cabernet Sauvignon and Merlot impressively delivers beyond its price point. Aromas and flavors are deeply toned with dark fruits, a waft of smoke and spices with an earthy, balsamic finish. Medium to full bodied with plenty of structure that is nevertheless approachable. Pleasing with versatility at the table.”

90 points Wine Enthusiast; Editor's Choice —E.C.B; May, 2026

“I grant that according 90 points to an entry-level wine costing just \$13 may seem like a stretch, but this wine certainly merits accolades on that level due to its aromatic and flavor complexity, its textural balance (just enough grip for the table, but a delight to sip as well), and its symmetrical finish, with all sensory signals tailing off evenly and with impressive persistence. The fact is that this outperforms almost every wine sold for under \$18 in the USA, and is vastly more detailed and interesting than the market-leading Pinots, Malbecs, and Cabernet Sauvignons priced near \$18. The blend is 80% Tempranillo, 10% Cabernet Sauvignon, and 10% Merlot—and it is extremely successful. It shows both red and black fruit tones as well as subtle savory accents that provide far more detail than almost any wine I’ve tasted in its price category. For the sake of context regarding that last point, my review tasting, competition judging, and consulting work has already led me to encounters with more than 3,000 wines priced at or below \$18 to this point in 2025.”

90 points Wine Review Online; Michael Franz- November 12, 2025

“The 2022 Viña Jaraba “Cosecha” is crafted from a blend of eighty percent tempranillo and ten percent each of cabernet sauvignon and merlot. The vineyards are all farmed by certified organic methods and harvested by hand. The wine is fermented in stainless steel tanks, but given four months of aging in casks, of which eighty percent are American oak and twenty percent are French oak, prior to racking back into tank for final blending and bottling. The 2022 Cosecha comes in at 13.5 percent octane and offers up a deep and complex bouquet of cassis, smoked meats, tempranillo spices, chalky soil tones, woodsmoke, a touch of raisin and cedary oak. On the palate the wine is full-bodied, focused and complex, with a good core of fruit, moderate tannins, tangy acids and good length and grip on the well balanced finish. This supplies a lot of personality for its thirteen dollar pricetag! A fine value. 2025-2033.”

88 points View from the Cellar John Gilman- Issue#117 May-June 2025

