Viña Jaraba Crianza 2020 (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.
Grapes	80% Tempranillo, 10% Cabernet Sauvignon, and 10% Merlot
Altitude/Soil	700-750 meters / sandy, clay, chalky, pebbles, limestone
Farming Methods	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 8 months in 80% American and 20% French and oak barrel, additional aging in tank and bottle
UPC/SCC/Pack Size	18436025090594 / 018436025090594 / 12

Reviews: