

Viña Jaraba Crianza 2015 (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 Mancha 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	18436025090594 / 018436025090594 / 12

Reviews:

“Light red. Spice-accented red currant and cherry on the nose; a floral quality emerges as the wine opens up. Appealingly sweet red berry and rose pastille flavors show good concentration, and a spine of juicy acidity adds support and lift. Aeration brings up deeper blackberry and licorice notes that linger on the long, gently tannic finish. 2021- 2025”

90 points *Vinous*; Josh Reynolds – February 2021

“The 2015 Viña Jaraba Crianza is made from the same blend as the 2016 Cosecha (eighty percent tempranillo and ten percent each of cabernet and merlot), but it spends double the time in barrel- eight months- prior to racking. Again, the casks are a mix of French and American oak. The longer sojourn in barrel has given the wine a bit more refinement on the nose, which wafts from the glass in a classy mix of red and black cherries, a nice touch of tempranillo spice elements, lovely soil, woodsmoke and a bit of cedary oak in the upper register. On the palate the wine is pure, fullish and nascently complex, with a good core, fine focus and grip, a bit more tannin than the Cosecha bottling and lovely precision on the long finish. This is a very good bottle and again, an excellent value, as it retails here in the states for all of thirteen dollars per bottle! 2018-2030.”

90 points *View from the Cellar* - Issue #75 – May/June 2018

“The 2015 Viña Jaraba Crianza opens with deep dark currant with tobacco leaf and earthy undertones that round out the beautiful aromatics in the glass. The palate has wonderful freshness and verve, delivering ripe red raspberry cordial, tobacco leaf and milk chocolate flavors while remaining well balanced through the finish. 2019-2025”

90 points *International Wine Report*; September 2019

