

Viña Jaraba Cosecha 2016 (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	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 4 months in 80% American and 20% French oak barrel prior to final blending
UPC / SCC	8 436025 090672 /

Reviews:

“The 2016 Viña Jaraba Cosecha is produced from a cépages of eighty percent tempranillo and ten percent each of cabernet sauvignon and merlot. It sees only four months in a combination of French and American oak casks prior to racking into tank and eventual bottling. The wine offers up a very good bouquet of black cherries, cassis, a bit of cigar smoke and a nice base of soil tones. On the palate the wine is full-bodied, focused and shows good mid-palate depth, with a bit of backend tannin and good length and grip on the finish. This is not overly complex, but it has depth and plenty of personality and sells for the princely sum of ten dollars a bottle here in the US, so it is an excellent value! 2018-2025+.”

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

