

# Viña Jaraba Cosecha 2017 (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.

<b>Appellation</b>	La Mancha D.O.
<b>Grapes</b>	80% Tempranillo, 10% Cabernet Sauvignon, and 10% Merlot
<b>Altitude / Soil</b>	750 meters / sandy, clay, chalky, pebbles, limestone
<b>Farming Methods</b>	Sustainable methods
<b>Harvest</b>	Hand harvested into small boxes, as grapes ripen, plot by plot
<b>Production</b>	All grape movements by gravity, fermentation in small tanks separated by variety and source, natural/slow ML conversion
<b>Aging</b>	Varieties were aged, separately for 4 months in 80% American and 20% French oak barrel prior to final blending
<b>UPC / SCC / Pack</b>	8 436025 090672 // 12

## Reviews:

“The 2017 Viña Jaraba shares the same cépages as the 2018 version, and is also the same 13.5 percent octane. However, the wine has had an additional year of bottle age now and is also quite different in personality, offering up a complex nose that is quite a bit more black fruity than the 2018, wafting from the glass in a fine blend of black cherries, cigar ash, lovely soil tones, a touch of dried eucalyptus, La Mancha spice tones and a hint of oak. On the palate the wine is pure, full-bodied, focused and shows off lovely mid-palate depth, with nicely integrated tannins, tangy acids and fine bounce and grip on the impressively complex finish. Good juice. 2020-2035.”

**89 points** *View from the Cellar*; Issue #86 - March/April 2020

