

Viña Jaraba Cosecha 2018 (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 / Pack	8 436025 090672 // 12

Reviews:

“The 2018 Viña Jaraba bottling from Pago de la Jaraba has a slightly different cépages from the above, as here the blend is eighty percent tempranillo and ten percent each of cabernet sauvignon and merlot. The wine is also aged in a mix of oak, with only twenty percent of casks made from French wood and eighty percent American oak, so the style here is even more old school Rioja-like than the above. The 2018 offers up a lovely bouquet of raspberries, cherries, clove-like spice tones, a good base of salty soil tones and a touch of toasted coconut elements from the predominance of American oak. On the palate the wine is fullish, complex and nicely transparent, with a solid core of fruit, modest tannins and a long, youthful and tangy finish. This is still quite primary and could do with a few years in the cellar to allow more complexity to emerge, but it is certainly already quite tasty. Good juice. 2020-2030+.”

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

