

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 | 8 436025 090597 / |

Reviews:

“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

