

Viña Jaraba Reserva 2011 (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	70% Tempranillo, 20% 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 ML conversion in concrete
Aging	Varieties were aged, separately for 12 months in 70% American and 30% French oak barrel, additional aging in tank and bottle
UPC / SCC	8 436025 090634 /

Reviews:

“The Reserva cuvée from Viña Jaraba is again a blend of seventy percent tempranillo, twenty percent cabernet sauvignon and ten percent merlot, with the wine aged in French and American barrels for twelve months prior to bottling. The wine is evolving very gracefully at age seven, offering up a deep and complex nose of black cherries, cassis, woodsmoke, a nice base of spice elements, just a whisper of the walnuts to come with further bottle age, a bit of chicory and a nice touch of cedary oak. On the palate the wine is pure, full-bodied, focused and resolving beautifully, with impressive complexity, a good core and fine length and grip on the classy finish. There is still a bit of tannin here to continue to carry the wine into the future, but it is wide open today and drinking very well indeed. 2018-2035.”

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

