Pago de la Jaraba Sauvignon Blanc 2021 (White 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, flagwaving 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.

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Appellation	La Jaraba D.O.P.
Grapes	100% Sauvignon Blanc
Altitude / Soil	700+ meters / sand and pebbles, over limestone subsoil
Farming Methods	Traditional methods / Sustainable agriculture
Harvest	Hand harvested into small boxes, as grapes ripen, plot by plot
Production	Gently whole-cluster pressed to maximize varietal character, fermented in stainless
	steel tanks
Aging	Aged for a few months on fine lees prior to bottling
UPC / SCC / Pack Size	8436025090559 / 18436025090551 / 6

Reviews:

"The 2021 Pago de La Jaraba Blanco is made from Sauvignon Blanc, hailing from a stony vineyard planted at seven hundred meters, with a subsoil of limestone. The wine is fermented and raised in stainless steel and the 2021 vintage comes in at a svelte twelve percent octane. The wine is very pleasantly grassy on the nose, wafting from the glass in a bright blend of gooseberry, lime peel, chalky soil tones and plenty of cut grass. On the palate the wine is bright, fullish and nicely balanced, with a good base of soil, sound acids and a long, grassy finish. This is not bad at all and a good value, but one has to be enamored of the grassy side of this grape. 2022-2025."

87 points View from the Cellar; John Gilman – March/April 2022

