

Pago de la Jaraba Sauvignon Blanc 2020 (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, 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	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 2020 Pago de La Jaraba Blanco is composed entirely of Sauvignon Blanc, which hails from a stony vineyard planted at seven hundred meters, with a subsoil of limestone. The wine is fermented and raised in stainless steel tanks and offers up a bright bouquet of gooseberry, lime peel, chalky soil tones, a touch of fresh-cut grass and a topnote of white flowers. On the palate the wine is vibrant, medium-full and bouncy, with good acids and grip, nice mineral undertow and a long, fairly complex finish. This is quite tasty! 2021-2023.”

88 points *View From The Cellar*; John Gilman – Issue #91 January/February 2021

