

Pago de la Jaraba 2014 (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	Alcoholic fermentation in 5,000 liter-French oak vats and malolactic fermentacion in 100% new French oak barrels 225 liters
Aging	Varieties were aged, separately for 10 months in new French oak barrel, followed by additional aging in tank and bottle
UPC / SCC	8 436025 090436 /

Reviews:

“The 2014 Pago De La Jaraba is made from the same cépages as the Selección Especial, with the malolactic done entirely in new French barricas and the wine then aged in a mix of French and American barrels for ten months. Not surprisingly, the wine is a bit oakier on the nose than these other bottlings, but it is well done and nicely integrated into both the nose and palate. The bouquet offers up a very fine mix of black plums, black cherries, cigar wrapper, a gentle touch of spice, good soil tones and a nice base of vanillin oak. On the palate the wine is deep, full-bodied and quite elegant in profile, with a good core, impressive nascent complexity and a long, well-balanced and moderately tannic finish. This needs a few years for the tannins to soften (and the bit of oak tannin here to be absorbed more completely), but all of the constituent components are in place and this will be a serious wine when it is ready to drink. 2022-2045.”

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

