

Pago de la Jaraba 2018 (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 fermentation in 100% new French oak barrels 225 liters
Aging	Varieties were aged, separately for 12 months in new French oak barrel, followed by additional aging in tank and bottle
UPC / SCC / Pack Size	8 436025 090436 / / 6

Reviews:

“The 2018 Pago de la Jaraba Tinto is composed of a blend of seventy percent tempranillo, twenty percent cabernet sauvignon and ten percent merlot. It is aged for one year in all new French oak barrels prior to bottling and comes in at 13.5 percent octane in this vintage. The wine offers up a fine bouquet of red and black cherries, La Mancha spice tones, a fine base of soil, cedary wood and a topnote of cigar smoke. On the palate the wine is deep, full-bodied, focused and nascently complex, with a good core, fine soil signature, moderate tannins and a long, very nicely balanced finish. For many years, I have thought of La Mancha as the D.O. with the most similarities to Rioja and this wine certainly shows this to quite a degree. This is approachable today, but will be even better with a bit of bottle age. Fine juice and an excellent value! 2020-2035+.”

90 points *View from the Cellar*; Issue #86 - March/April 2020

