

Pago de la Jaraba Sauvignon Blanc 2018 (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 / / 6

Reviews:

“The 2018 Sauvignon Blanc from Pago De La Jaraba is an impressively cool customer, coming in at twelve percent octane and offering up a bright, youthful and vibrant nose of lime, tart apricot, fresh-cut grass, lovely soil tones, gentle smokiness and just a whisper of upper register botanicals. On the palate the wine is medium-full, crisp and gently grassy, with a lovely core, fine cut and grip and a long, complex and tasty finish. This is a lovely, low octane example of the varietal. 2020-2023.”

88 points *View from the Cellar*; Issue # 85 – January/February 2020

