

Viña Jaraba Reserva 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	All grape movements by gravity, fermentation in small tanks separated by variety and source, natural ML conversion in concrete
Aging	Varieties were aged, separately for 12 months in 70% American and 30% French oak barrel, additional aging in tank and bottle
UPC / SCC / Pack	8 436025 090634 // 12

Reviews:

“A blend of 70% Tempranillo, 20% Cabernet Sauvignon and 10% Merlot. Semi opaque in color, this bottling offers aromas of forest floor, soy and lead pencil on the nose. Soft on the attack, it has good density with notes of red fruit and good richness.”

90 points *International Wine Review*; "Spanish Wines of Value and Quality" - June 20, 2019

