

# Viña Jaraba Cosecha 2020 (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.

<b>Appellation</b>	La Jaraba D.O.P.
<b>Grapes</b>	80% Tempranillo, 10% Cabernet Sauvignon, and 10% Merlot
<b>Altitude / Soil</b>	750 meters / sandy, clay, chalky, pebbles, limestone
<b>Farming Methods</b>	Sustainable methods
<b>Harvest</b>	Hand harvested into small boxes, as grapes ripen, plot by plot
<b>Production</b>	All grape movements by gravity, fermentation in small tanks separated by variety and source, natural/slow ML conversion
<b>Aging</b>	Varieties were aged, separately for 4 months in 80% American and 20% French oak barrel prior to final blending
<b>UPC / SCC / Pack</b>	8 436025 090672 / N/A / 12

## Reviews:

“This estate is producing some of the very best values of any producer in Spain, and should be up on the radar screen of every wine lover — regardless of whether they are making purchases more on the basis of cost or quality. I usually see this entry-level red alongside a Crianza bottling costing just \$14, one that isn’t necessarily better, but rather tuned to a different customer looking for less primary fruit than this wine shows, and maybe a food pairing that calls for a little more structure. I note that only by way of background, as this wine is again completely charming in the 2020 vintage, showing very exuberant fruit notes recalling ultra-fresh red raspberries as well as both red and black cherries. Although this is wonderful sipping wine, it would pair beautifully with many lightly spicy or grilled foods, or more substantial dishes like a pork chop or most preparations of salmon.”

**89 points Wine Review Online;** Michael Franz – March 1, 2022

“The 2020 Viña Jaraba “Cosecha” from Pago de La Jaraba is composed from its customary cépages of eighty percent tempranillo and ten percent each of cabernet sauvignon and merlot. The wine this year comes in at 13.5 percent octane and delivers a complex and classy nose of red and black raspberries, smoked meats, cloves, complex soil tones, cigar smoke, a touch of cedar and a lovely array of gentle, sweet botanicals (that recall the Canary Islands) in the upper register. On the palate the wine is full-bodied, focused and complex, with a fine core of fruit, modest tannins and a long, well-balanced and gently raised finish that closes with a touch of backend bitterness (again recalling the reds from Gran Canaria). The combination of a touch of raisin on the backend and the lovely botanicals may not be to everyone’s taste, but I really like this wine, which is very versatile at the table. 2022-2030+.”

**89 points View from the Cellar;** John Gilman – Issue # 98 March/April 2022

