

# Viña Jaraba Crianza 2017 (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.

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| <b>Appellation</b>     | La Mancha D.O.  |
| <b>Grapes</b>          | 80% Tempranillo, 10% Cabernet Sauvignon, and 10% Merlot   |
| <b>Altitude / Soil</b> | 700-750 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 8 months in 80% American and 20% French and oak barrel, additional aging in tank and bottle |
| <b>UPC / SCC/ Pack</b> | 18436025090594 / 018436025090594 / 12   |

**Reviews:** “This is among the most complex wines I’ve tasted in this below-\$15 price range I have tasted for quite some time, and though I really admire the 2019 Cosecha release from this producer, you’d be well advised to pay \$2 more for this. (However, any particular retailer is likely to have only one or the other in inventory, so if you see either of them, just grab, pay and run, gratefully.) This shows just enough oak influence to provide some spice notes and firm up the finish with a little grip, yet the wine is definitely not overtly oaky (as the legal term “Crianza” might make you fear, based on the style of many inexpensive Rioja wines). The eight-month span in oak barrels actually seems to have had more influence due to oxygen interchange than outright wood flavoring, which suits me just fine. Though there’s less annoying oak in this than comparably-priced Rioja, that’s partly because the wine has more body and fruit, thanks to a warmer climate and 10% each of Merlot and Cabernet Sauvignon. Excellent period, and amazing for the price.”

**91 points Wine Review Online;** Michael Franz – Issue: March 9, 2021

“This ruby-colored wine has aromas of dark plum, truffle paste and forest floor. There is a sense of sophistication on the palate, with flavors of black cherry, strawberry, dried Mediterranean herbs and roasted yellow pepper. Gentle tannins glide into a savory finish. Grapes of Spain.” **Best Buy.**

**89 points Wine Enthusiast;** M.D – **Best of the Year 2022**

“The Vina Jaraba “Crianza” from Pago de La Jaraba is made from the same cépages as the Cosecha bottling and given eight months in cask prior to bottling, rather than the four months of the other cuvee. It is then given some bottle aging in the cellars prior to release, so that the 2017 is the new release in the market. The wine delivers a fine nose of desiccated dark berries and black cherries, clove-like spice tones, cigar wrapper, excellent soil tones and an understated framing of cedary oak. On the palate the wine is bright, full-bodied and velvety on the attack, with a good core of fruit, fine soil undertow and grip, buried tannins and a long, complex and very nicely balanced finish. There is just a whisper of raisin tones on the backend, but this is far more understated than in the 2019 Cosecha and here just adds a bit more complexity, rather than defining the personality of the wine. **This is a very well-made wine and another outstanding value, as this retails in the US at \$14 per bottle!**”

**89 points View from the Cellar;** John Gilman - Issue #91 January/February 2021

