

Viña Jaraba Selección Especial 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.

Appellation	La Jaraba D.O.P.
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	50% of the grapes underwent fermentation and ML in 5,000L French oak vats, the remainder in small stainless steel tanks
Aging	Varieties were aged, separately for 12 months in 50% French and 50% American oak barrel, additional aging in tank and bottle
UPC / SCC / Pack Size	8436025090658 / 68436025090650 / 6

Reviews:

"The 2020 Tinto "Selección Especial" from Viña Jaraba has a touch more cabernet in its blend than the regular bottling, as the cépages here is seventy percent Tempranillo, twenty percent Cabernet Sauvignon and ten percent Merlot. Half of the cuvée is barrel-fermented in five thousand liter French oak vats and the wine is raised in a fifty-fifty blend of American and French oak barrels for one year prior to bottling. The wine is deep and complex on the nose, offering up scents of black cherries, cigar smoke, dark soil tones, sweet brown spices and a nice touch of cedary oak. On the palate the wine is bright, full-bodied, focused and complex, with good soil signature and grip, ripe, moderate tannins and fine length and grip on the well balanced finish. This could do with a couple of years in the cellar to further soften up its backend tannins, but it is going to be quite tasty. 2026-2040." **89+ points View from the Cellar**; John Gilman - Issue #103 January/February 2023.

