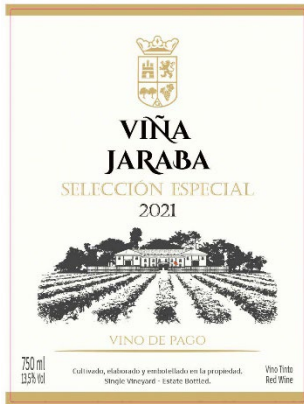


Viña Jaraba Selección Especial 2021 (Red Wine)



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	8436025090658 / 68436025090650 / 6

Reviews:

