Pago de la Jaraba 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 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	Alcoholic fermentation in 5,000 liter-French oak vats and malolactic fermentation in 100% new French oak barrels 225 liters
Aging	Varieties were aged, separately for 12 months in new French oak barrel, followed by additional aging in tank and bottle
UPC/SCC/Pack Size	8 436025 090436 / N/A / 6

Reviews:

"In terms of its physical properties and its flavor profile, this flagship wine from Jaraba doesn't seem all that different from the wonderful "Selección Especial" bottling from the same 2020 vintage (which is an outright steal at \$20). And yet, tasted and re-tasted over the course of two days, this shows more class or "fine-ness" in every respect — aromatic complexity, depth and breadth of flavor and texture, quality of tannins and integration of wood, and more. But the really impressive thing about this by comparison to the other wines in this producer's phenomenal portfolio is that there's nothing pushy about it, and there's a nothing-to-prove self-confidence in the styling of the wine that I find very impressive (regardless of the fact that the styling was evidently not intended to impress). As a result, my considered opinion is that this is ready to enjoy already (with food and a bit of aeration, but those are more advisable than required) but also capable of years of positive development. Among the best values in all of Spain (which is saying something), this is also one of the dozen-or-so best \$30 wines from anywhere in the world." 94 points Wine Review Online; Michael Franz Dec 5, 2023

"The Pago de La Jaraba bottling is Viña Jaraba's top cuvée, made from selected parcels in the vineyards and with malolactic fermentation taking place in all new French oak Bordeaux barrels. The cépages is the same as in the 2020 Selección Especial. The wine is given a twelve month elevage in those same new oak barrels and the 2020 version comes in at 13.5 percent octane. It offers up a deep and promising young bouquet of dark berries, black cherries, cigar wrapper, a fine base of soil, coffee bean and cedary new oak. On the palate the wine is deep, full-bodied and quite elegant in profile, with a good core of fruit, ripe tannins and fine balance on the long, youthfully complex and well balanced finish. This is a very good bottle in the making, but it will need some time in the cellar to soften up properly. 2028-2045+"

91 points View from the Cellar; John Gilman - Issue #103 January/February 2023.

"A beautiful blend of 70% Tempranillo, 20% Cabernet Sauvignon and 10% Merlot, this comes from vines set in a range of soils, as this was stored in new French oak for 12 months before bottling, very smooth upon entry this offers a great range of dark fruit flavors with coffee grounds, and salty soil accents. This is already beautifully evolved wine that offers serious value. Drink 2022-2029-"

91 points OwenBargreen.com; Owen Bargreen - October, 2023