

Pago de la Jaraba 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 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:

"The 2021 Pago de La Jaraba from Viña Jaraba (which is their top cuvée) is crafted from a blend of seventy percent Tempranillo, twenty percent Cabernet Sauvignon and and ten percent Merlot. It comes in at 13.5 percent octane and is aged entirely in new French oak barrels for one year, with the wine undergoing malolactic fermentation in cask. The 2021 delivers a deep and complex bouquet of cassis, dark berries, cigar smoke, coffee bean, dark soil tones and cedary oak. On the palate the wine is deep, complex and full-bodied, with lovely depth of fruit, fine-grained tannins, excellent focus and balance and a long, classy finish. This is already starting to get a bit velvety on the attack, but there is enough backend tannin that tucking it away in the cellar for five or six years is merited. It is a fine bottle in the making and a superb value! 2029-2050."

92 points View from the Cellar; John Gilman, Issue 109, January – February 2024

