

Pago de la Jaraba 2022 (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/PackSize	8 436025 090436 / N/A / 6

Reviews:

"The 2022 Viña de Pago bottling from Pago La Jaraba is essentially the same wine as the Selección Especial, with the same *cépages* and similar handling in the cellars up until the point of barrel aging. The Viña de Pago bottling is aged for one year in one hundred percent new French oak *barricas*, rather than being raised in two wine barrels. It offers up a deep and complex bouquet of cassis, dark berries, cigar smoke, tempranillo spice tones, a good base of soil and a generous serving of smoky new oak. On the palate the wine is deep, full-bodied, focused and complex, with a good core of fruit, sound balance and a long, tannic and nascently complex finish. To my palate, the oak influence here covers up the underlying soil tones a bit. I am sure that there are some tasters who will prefer the new oaky personality of this bottling, but I am a bit more of a fan of the less oaky bottling of Selección Especial. The Viña de Pago will need some time to absorb its oak tannins and start to soften up. 2033-2060."

89 points View from the Cellar; John Gilman, Issue 123, May – June 2026

