

Pago de la Jaraba Sauvignon Blanc 2023 (White 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	100% Sauvignon Blanc
Altitude / Soil	700+ meters / sand and pebbles, over limestone subsoil
Farming Methods	Traditional methods / Sustainable agriculture
Harvest	Hand harvested into small boxes, as grapes ripen, plot by plot
Production	Gently whole-cluster pressed to maximize varietal character, fermented in stainless steel tanks
Aging	Aged for a few months on fine lees prior to bottling
UPC / SCC / Pack Size	8436025090559 / 18436025090551 / 6

Reviews:

The 2023 Pago de La Jaraba" Sauvignon Blanc is once again nicely low in octane, tipping the scales at a very civilized twelve percent alcohol. The wine's bouquet is properly grassy, as well as bright and complex, delivering notes of gooseberry, fresh lime, a touch of mint, stony soil tones, white flowers and freshly-cut grass. On the palate the wine is full-bodied, focused and complex, with a good core of fruit, just enough framing acids to keep it light on its feet, good balance and a long, nicely bouncy finish. This will want drinking it its relative youth, but it is a very good bottle and a great value! 2024-2025."

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

