

Pago de la Jaraba Sauvignon Blanc 2025 (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/PackSize	8436025090559 / 18436025090551 / 6

Reviews:

"The 2025 Sauvignon Blanc from Pago La Jaraba is another fine value in the long line of very well made wines from this variety from the winery. It comes in at a cool twelve percent octane this year and offers up a lovely, grassy bouquet of lime, gooseberry, damp grass, a lovely base of white soils and a topnote of citrus peel. On the palate the wine is bright, full-bodied and succulent, with a good core, sound framing acids and good length and grip on the well balanced finish. This has enough acidity to drink nicely for the next year or so, but is not built to make old bones. Good juice for the price. 2026-2027."

87 points View from the Cellar John Gilman; Issue 123 May-June 2026

