

# Viña Jaraba Reserva 2016 (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.

<b>Appellation</b>	La Mancha D.O.
<b>Grapes</b>	70% Tempranillo, 20% Cabernet Sauvignon, and 10% Merlot
<b>Altitude / Soil</b>	700-750 meters / sandy, clay, chalky, pebbles, limestone
<b>Farming Methods</b>	Sustainable methods
<b>Harvest</b>	Hand harvested into small boxes, as grapes ripen, plot by plot
<b>Production</b>	All grape movements by gravity, fermentation in small tanks separated by variety and source, natural ML conversion in concrete
<b>Aging</b>	Varieties were aged, separately for 12 months in 70% American and 30% French oak barrel, additional aging in tank and bottle
<b>UPC / SCC / Pack</b>	8436025090634 / 18436025090631 / 12

## Reviews:

“Of all the wines in the current set of releases from this excellent, high-value producer, this one shows the character of its growing season most clearly. Elegant and complex and refined like so many 2016 wines (not only from Spain, but also Italy and France among others), this shows terrific class and complexity for a \$16 wine. It is no richer than the 2017 Crianza from this house, so don’t buy it for “punch.” However, it shows an extremely high ratio of aroma and flavor to its weight, which is precisely the characteristic that makes for magic in wines from, say, Barbaresco or Burgundy. The key difference here is that this costs less than 1/3 of what you would pay for a wine of comparable quality from either of those regions. Enough said. When I first opened the five current releases from Jaraba, this was actually my favorite, though the Pago de la Jaraba surpassed it when fully aerated. I note this only to let you know that this is ready to enjoy now, and wow, is it ever enjoyable.”

**93 points Wine Review Online;** Michael Franz – Issue: March 9, 2021

“The 2016 Vina Jaraba “Reserva” from Pago de La Jaraba shares a similar blend with the Seleccion Especial- seventy percent tempranillo, twenty percent cabernet sauvignon and ten percent merlot. The wine is fermented in cement vats and aged for one year in a combination of seventy percent American barrels and thirty percent French. It is then assembled and given additional aging in vat, prior to bottling, and the further bottle aging in the cellar prior to release! The wine offers up a lovely and complex bouquet of cassis, dark berries, cigar ash, brown spices, a fine base of soil, cloves, a hint of Sultana raisin and a discreet framing of cedary oak. On the palate the wine is pure, full-bodied, focused and complex, with a fine core, excellent soil signature, suave tannins and a long, beautifully balanced and very classy finish. This is an insanely good value, as this wine sells for only \$16 per bottle in America! 2021-2040.”

**92 points View from the Cellar;** John Gilman - Issue #91 – January/February 2021

“Full ruby. Cherry, dark berries, vanilla and a hint of smokiness on the perfumed nose. Gently chewy and focused on the palate, offering juicy blackberry, bitter cherry and oak spice flavors and a zesty hint of cracked pepper. Shows good depth as well as energy. The smoky note recurs on the long, gently tannic finish. 2021-2026.”

**90 points Vinous;** Josh Reynolds – July 6, 2021 *Central Spain Additions*

