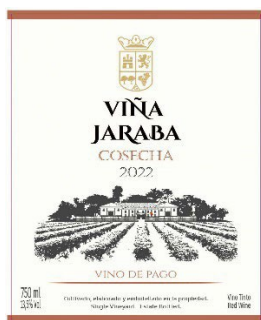


Viña Jaraba Cosecha 2022 (Red Wine)



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 Jaraba D.O.P.
Grapes	80% Tempranillo, 10% Cabernet Sauvignon, and 10% Merlot
Altitude/Soil	750 meters / sandy, clay, chalky, pebbles, limestone
FarmingMethods	Sustainable methods
Harvest	Hand harvested into small boxes, as grapes ripen, plot by plot
Production	All grape movements by gravity, fermentation in small tanks separated by variety and source, natural/ slow ML conversion
Aging	Varieties were aged, separately for 4 months in 80% American and 20% French oak barrel prior to final blending
UPC/SCC/PackSize	8 436025 090672 / N/A / 12

Reviews:

"The 2022 Viña Jaraba "Cosecha" is crafted from a blend of eighty percent tempranillo and ten percent each of cabernet sauvignon and merlot. The vineyards are all farmed by certified organic methods and harvested by hand. The wine is fermented in stainless steel tanks, but given four months of aging in casks, of which eighty percent are American oak and twenty percent are French oak, prior to racking back into tank for final blending and bottling. The 2022 Cosecha comes in at 13.5 percent octane and offers up a deep and complex bouquet of cassis, smoked meats, tempranillo spices, chalky soil tones, woodsmoke, a touch of raisin and cedary oak. On the palate the wine is full-bodied, focused and complex, with a good core of fruit, moderate tannins, tangy acids and good length and grip on the well balanced finish. This supplies a lot of personality for its thirteen dollar pricetag! A fine value. 2025-2033."

88 points View from the Cellar John Gilman- Issue#117 May-June 2025

