

## Viña Jaraba Crianza 2019 (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.

La Mancha D.O.
80% Tempranillo, 10% Cabernet Sauvignon, and 10% Merlot
700-750 meters / sandy, clay, chalky, pebbles, limestone
Sustainable methods
Hand harvested into small boxes, as grapes ripen, plot by plot
All grape movements by gravity, fermentation in small tanks separated by variety and source, natural/slow ML conversion
Varieties were aged, separately for 8 months in 80% American and 20% French and oak barrel, additional aging in tank and bottle
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## **Reviews:**

"The 2019 Viña Jaraba "Crianza" is essentially the same wine as the Cosecha bottling, made from the same organically-farmed vineyards and the same cépages, but with the wine given eight months of cask aging (rather than four) and then some extended bottle aging in the cellars as well prior to release. The 2019 Crianza tips the scales at 13.5 percent alcohol. The two additional years of evolution in the bottle has really resulted in a complex aromatic constellation here, with the wine wafting from the glass in a fine blend of cassis, coffee bean, a fine base of chalky soil tones, a touch of eucalyptus, gentle meatiness, cigar smoke, a nice touch of brown spices and a gentle framing of oak. On the palate the wine is deep, full-bodied and nicely velvety now on the attack, with an excellent core of black fruit, good soil signature and grip, buried tannins and fine length on the well balanced and complex finish. It is interesting that the Crianza, despite only spending four additional months in cask, shows as much backend tannin as the 2022 Cosecha, despite three years more bottle aging. This is another excellent value, as it only retails here in the US for fifteen dollars per bottle! 2025-2035."



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

