

Viña Jaraba Reserva 2017 (Red Wine)



LA MANCHA
DENOMINACIÓN DE ORIGEN
UNREGISTERED RED WINE

750 ML
12.5% VOL

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 Mancha D.O.
Grapes	70% Tempranillo, 20% Cabernet Sauvignon, and 10% Merlot
Altitude / Soil	700-750 meters / sandy, clay, chalky, pebbles, limestone
Farming Methods	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 ML conversion in concrete
Aging	Varieties were aged, separately for 12 months in 70% American and 30% French oak barrel, additional aging in tank and bottle
UPC / SCC / Pack Size	8436025090634 / 18436025090631 / 12

Reviews:

“Viña Jaraba’s Reserva bottling shares the higher percentage of cabernet sauvignon in its cépages as is found in the Selección Especial. The wine goes through its malolactic fermentation in concrete vats and is aged for one year in barrel, in a combination of seventy percent American and thirty percent French oak casks. The 2017 Reserva comes in at 13.5 percent alcohol and delivers a fine nose of cassis, black cherries, brown spices, cigar ash, dark soil nuances, a touch of dried eucalyptus and a deft foundation of cedary oak. On the palate the wine is pure, full-bodied and seamlessly balanced, with a good core and soil signature, suave tannins and a long, complex finish. This is really remarkably good wine for its pricetag, which is only \$16 per bottle here in the US! 2023-2035+.”

91 points View from the Cellar; John Gilman - Issue #103 January/February 2023.

“The growing season of 2017 was downright hot almost everywhere in Western Europe, so vintners who were successful were ones who knew how to deal with heat. That’s surely true of the best producers in La Mancha, and La Jaraba is indisputably among a handful of producers at the very top of the quality pyramid in this very big region. Rich and ripe with more structure and oak showing even than the younger 2020 “Selección Especial” from this house, this is a truly astonishing bargain for \$16. A blend of 70% Tempranillo, 20% Cabernet Sauvignon, and 10% Merlot that was aged for 12 months in 70% American and 30% French oak barrels. Some tasters will actually prefer this wine to the slightly more expensive “Selección Especial” from 2020, that though I do not lean that way, anybody who finds any of the wines from this house to buy would be insane not to try all of them.”

91 points Wine Review Online ; Michael Franz Dec 5, 2023

