

Pago de la Jaraba Sauvignon Blanc 2022 (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 / Pack Size	8436025090559 / 18436025090551 / 6

Reviews:

"The 2022 Pago de La Jaraba" Sauvignon Blanc comes in at a sleek twelve percent alcohol in this vintage. The wine's aromatic constellation is bright and complex, hopping from the glass in a mix of lime, fresh-cut grass, orange peel and a lovely base of stony soil tones. On the palate the wine is vibrant, medium-full and wide open in personality, with a good core of fruit, fine soil undertow, good framing acids and a long, well balanced and complex finish. A lovely example and an excellent value! 2023-2027."

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

