



PAGO DE LA JARABA

Single Vineyard Estate Bottled Wines

Viña Jaraba Crianza 2018

Technical Data

Origin of wine

Name of vineyard	La Jaraba
Location	El Provencio - Villarrobledo
Surface	80 Ha
Soil	Sandy, clay, chalky, pebbles and limestone
Altitude	780-790 masl
Production/ha	5.000 kgs/ha

Elaboration

Variety	80% Tempranillo, 10% Cabernet Sauvignon, 10% Merlot
Aging	8 months in 225l French oak barrels
Alcohol	13.5%

Tasting Notes and Food Pairing

Bright ruby, powerful and spicy aromas of ripe plum, cherry, vanilla and rose with smoky notes.

Lively black fruit flavors with floral and licorice nuances.
Firm, youthful tannins form a lively, smooth and sweet lingering finish.

Perfect for pairing with white meats such as pork and chicken and rice dishes such as paella.



WINERY PAGO DE LA JARABA

Winemakers: Pedro del Toro y Francisco Fernandez
CEO: Francisco Fernandez