



PAGO DE LA JARABA

Single Vineyard Estate Bottled Wines

Viña Jaraba Reserva 2017

Technical Data

Origin of wine

Name of vineyard	La Jaraba
Location	El Provencio - Villarrobledo
Surface	80 Ha
Soil	Mostly sandy soils
Altitude	780-790 masl
Production/ha	5.000 kgs/ha

Elaboration

Variety	70% Tempranillo, 20% Cabernet Sauvignon, 10% Merlot
Aging	12 months in 225l French oak barrels
Alcohol	13.5%

Tasting Notes and Food Pairing

Garnet red with an enveloping bouquet and a deep, complex nose of black cherries, cassis, wood smoke over a base of spices, nuts and cedar oak. The palate is full-bodied and complex with a long, lingering and elegant finish.

Excellent companion for all types of stews, braises, roast poultry and grilled lamb chops.



WINERY PAGO DE LA JARABA

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