

Pago La Jara (2022)

Toro captivates us by its landscape, its undulating orography, its altitude and its old and anarchic low-density vineyards with “poorly pruned” and, in some cases, ungrafted vines.

Five exceptional plots are at the origin of the 4 hectares of Pago la Jara.

The variety is almost 100% “Tinta de Toro” with its characteristic small clusters, and a little “Albillo Mayor”.

The grapes, not completely de-stemmed, ferment with indigenous yeasts in wooden vats of 3,000kg capacity. Gentle aging for 15-18 months in 225L barrels and 1,500L foudres.

VINTAGE CHARACTERISTICS

The 2022 vintage was marked by extreme weather with record-breaking conditions. A dry winter and a warm April advanced budbreak, initiating a cycle defined by severe drought and successive heatwaves, particularly in June. Despite water stress, the ancient, stubborn vines demonstrated their resilience, achieving balanced ripening. To preserve freshness, the harvest was brought forward. The resulting wine has great structure, with round tannins and a deep expression of ripe black fruit.

BOTTLES PRODUCED

2,183

14%

