

2012 Telmo Rodríguez Pago la Jara

The spectacular 2014 Pago la Jara comes from five small plots in the vineyard that names the wine, and is old-vine pure Tempranillo that fermented in 3,000-liter oak vats with indigenous yeasts and aged for 18 months in a combination of French barriques and 1,500-liter oak foudres. 2012 was not as warm here as it was in Rioja, and the wine comes through as very balanced, somehow austere and with contained ripeness. This feels fresher than the 2011 I tasted last time, with very good balance, as if the year was a cooler one, and it helps to transmit a sense of harmony and elegance, which is the challenge in a place like Toro. The tannins are very fine, it's a little earthy, with good acidity; in a way it feels lighter, perhaps more ethereal than the Gago. It develops some subtle notes of licorice with time in the glass, and after that even some floral aromas, violets and dry rose petals. A serious Toro...

- Luis Gutiérrez (December, 2016)

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