

Las Jaras Fuentes del Silencio

**Description:**

Las Jaras is a captivating red wine from Fuentes del Silencio, a boutique project in León, north-western Spain, dedicated to reviving ancient vineyards in the remote Jamuz Valley. Made from a blend of old-vine varieties including Mencía, Alicante Bouschet, and Prieto Picudo, Las Jaras is organically farmed and crafted with minimal intervention. The result is a pure, expressive wine that speaks of high-altitude terroir, wild landscapes, and winemaking heritage.

Tasting notes:

Fresh aromas of redcurrant, black cherry, violets, and wild herbs. The palate is juicy and layered, with bright red fruit, fine tannins, subtle earthiness, and a whisper of spice on the elegant, mineral finish.

Allergens: Contains sulphites.

Dish Pairing: Grilled quail, roast pork, lentil stew, beetroot salad, Manchego cheese, mushroom croquettes

Talking Point:

This wine is made from pre-phylloxera vines—some over 100 years old—growing in remote, high-altitude vineyards that were nearly forgotten until recently rediscovered and revived.