

Welcome to:



PAGO DE
LA JARABA

A land of history, tradition,
and quality.



WHERE WE ARE?

2h from Madrid
2:30h from Valencia
1:40h from Toledo
4h from Seville

We work as local agents, changing the perception of "La Mancha as a place of passage," and we are creating a destination by adding value.



PAGO DE LA JARABA ESTATE

History of the family

From the Arabic translation meaning "**land of abundant water,**" the estate PAGO DE LA JARABA, acquired in **1997**, stands as a unique enclave spanning 1,000 hectares where **wine, cheese, and olive oil** are cultivated and processed simultaneously.

FACILITIES



WINERY



INDUSTRIAL CENTER:
LIVESTOCK
CHEESE FACTORY
OLIVE MILL



GASPAR'S WINDMILL

VINYARD AND WINERY

PAGO. The highest classification for wines in Spain.

Our 85-hectare estate vineyard is divided into 22 carefully selected subplots to ensure the meticulous harvesting of the finest grapes.

- Vegetative cover
- Natural, chemical-free treatments
- Organic fertilizer from our sheep
- Pruning remains used as an oenological additive



FARM AND CHEESE FACTORY

ARTISAN MANCHEGO CHEESE

Spontaneous Grazing. Natural grazing eliminates the need for tillage in the fields.

- The **leaves of the olive tree** and the olive mill are highly favored because they contain a compound called oleuropein (a polyphenol with antioxidant and anti-inflammatory properties), which helps everything they consume flow better.
- Remaining whey from cheese production.

The milk from our **3,000 Manchega sheep** is sent directly to the cheese factory by lacteoduct.

- The process always uses **raw milk**, entirely unprocessed. That's why we are **ARTISAN**.
- Unique control of each cheese ensured by a **casein plate**.



OLIVE GROVE AND OLIVE MILL

EXTRA VIRGIN OLIVE OIL

Varieties: **CORNICABRA** and **ARBEQUINA** harvested early to extract all the aromas and flavors of ripe olives.

No additives or processing involved.

Historical maximum acidity: **0.1**.

Utilization of **solid and liquid** by-products from olive processing.

Subsurface drip irrigation system avoid unnecessary evaporations.



GASPAR WINDMILL

Exact replica of a 15th-century Manchego windmill.

The estate led a project to build an exact replica of the windmills, allowing us to show our visitors the giants from Don Quixote's story.

In **2010**, the project was launched to create a fully functional windmill, restoring the **16th-century blueprints**.

In the past, measurements were taken in a more personal way, for example, the length of the blades was measured from my house to my cousin's house. That's how measurements were made.



WHAT MAKES US DIFFERENT?

➤ Complete management of the value chain

We make use of the so-called "**waste**" and give it a new purpose. This approach involves controlling and overseeing every stage of the production process, ensuring the quality, sustainability, and authenticity of our products.

➤ Sustainability

By eliminating **intermediaries** and keeping all activities in one place, we reduce carbon emissions associated with transportation.

We apply environmentally **friendly farming** practices that promote biodiversity and preserve natural resources.



AGROTOURISM

Special Occasions in a Special Setting.

All year round. For all audiences.

5 types of experiences.

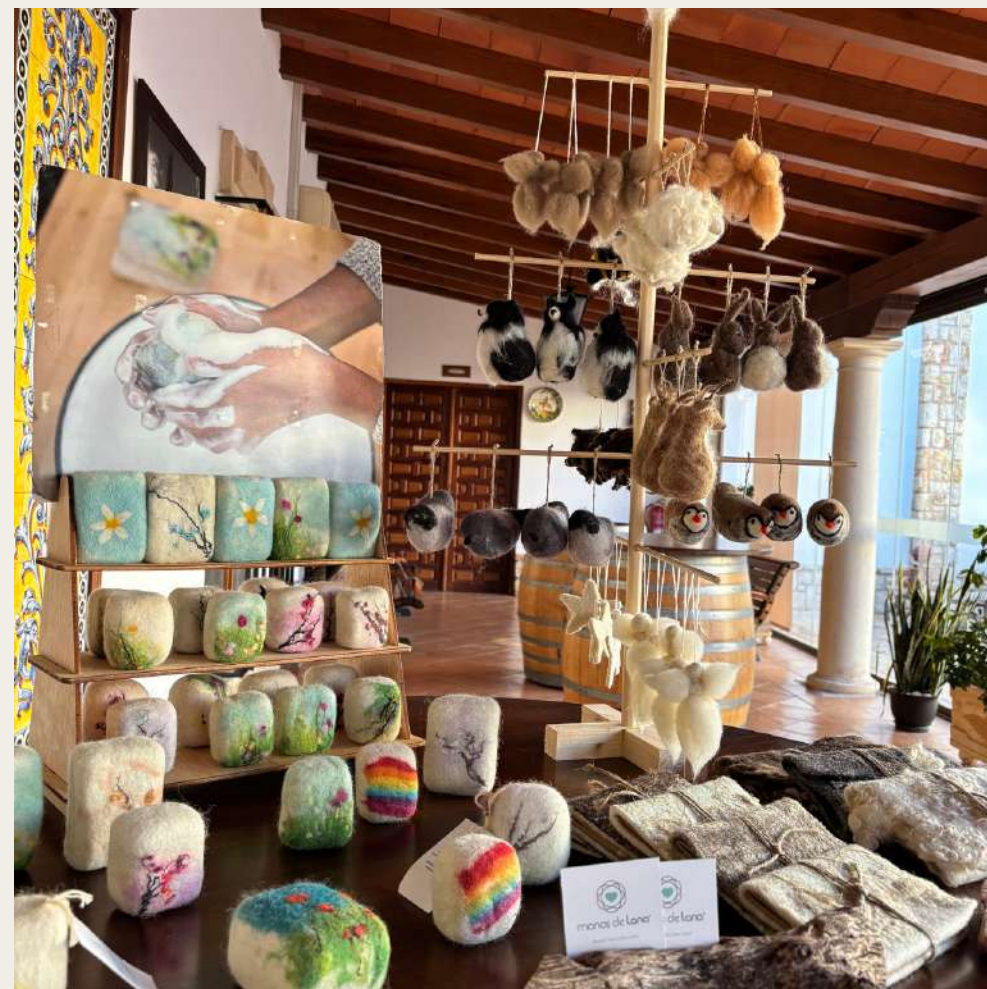
Around 4,000 visitors in 2024.

Corporate tourism

For those special occasions you can imagine, from private events to the most functional ones, our facilities, combined with the surroundings, foster creativity and focus, allowing you to concentrate without distractions.



CUSTOMIZATION



MANOS DE LANA



CLUB JARABA



LOCAL
SUPPLIERS

<https://lahospederia.com/>

MID-TO-LONG-TERM PROJECTS

- Valuing the wool of the Manchega sheep
- Approach the meat of the Manchego lamb
- Building a plant for processing nuts
- Becoming a BCorp certified company
- Natural cosmetics with lanolin and grape seeds





THANKS