

Don Jacobo



RIOJA

Denominación de origen calificada

DON JACOBO BLANCO 2021



GRAPE VARIETIES

70% Viura and 30% Tempranillo Blanco.

TASTING NOTES

Clean lemon-yellow colour with medium intensity and greenish tones. On the nose the intensity is medium-high with hints of citrus, peach and flowers. The palate has a medium acidity, peach hints with a long and fresh finish.

SERVICE AND FOOD PAIRING

Temperature to be served between 7 and 9 °C.
Ideal with fish and seafood.

CHARACTERISTICS OF THE VINEYARD

Vineyards located on the hillside of Moncalvillo. The most part of the Viura vineyards are between 40 and 60 years old and the average altitude is 400 meters. The White Tempranillo vineyard is located in Alfaro. This young vine and the variety provide to the wine acidity and freshness.

REGIONAL SUBZONES

100% Rioja Alta.

MATURATION IN CELLAR

3 months in bottle.

ANALYSIS

pH	3,32 upH
Alcohol	11,85 % v/v
Residual sugar	1,6 g/l
Total acidity in tartaric	6,7 g/l
Total sulfur	49,0 mg/l

ALLERGENS

Contains sulfites.

