

Don Jacobo



RIOJA

Denominación de origen calificada

DON JACOBO CRIANZA ECOLÓGICO 2018



GRAPE VARIETIES

95% Tempranillo and 5% Garnacha

TASTING NOTES

A bright ruby red colour of medium intensity. On the nose it displays red fruits, spices, cinnamon and oak. It is soft with medium acidity and body. Dry tannins integrate with ripe autumn fruit, finally a touch of coconut and vanilla to finish.

SERVICE AND FOOD PAIRING

Temperature to be served between 15 and 18 °C.
Ideal with grilled or slowly cooked meat, roasted tomato or mushroom dishes and many dry cheeses.

CHARACTERISTICS OF THE VINEYARD

Vineyards located on the slope of Moncalvillo, most of the vineyards are between 20 and 60 years old, the main variety is Tempranillo, is mostly gobelet trained and manually harvested in the month of October. Tempranillo variety is considered native of Rioja, it is the most characteristic variety of this Denomination of Origin. The soils are ferrous clay type and the average altitude is 400 meters. The predominant climate is continental and Mediterranean.

REGIONAL SUBZONES

100% Rioja Alta.

MATURATION IN CELLAR

18 months in American oak barrels.
6 months in bottle.

ANALYSIS

pH	3,72 upH
Alcohol %	14,01 % v/v
Residual sugar	1,6 g/l
Total acidity in Tartaric	6,0 g/l
Total sulfur	54,0 mg/l

ALLERGENS

Contains sulfites.

