Don Jacobo

RIOJA

Denominación de origen calificada

DON JACOBO GRAN RESERVA 2010

GRAPE VARIETIES
85% Tempranillo, 10% Graciano and 5% Mazuelo.

TASTING NOTES
Medium intensity and red-garnet colour. On the nose, it displays coffe, ripe fruit and herbs like clove and pepper. On the mouth, it has soft tanin, low acidity and reminiscences of caocao, raisins and a long lingering finish.

SERVICE AND FOOD PAIRING
Temperature to be served between 15 and 18 ºC.
Ideal with meat.

CHARACTERISTICS OF THE VINEYARD
Vineyards located on the hillside of Moncalvillo, most of the vineyards are over 50 years old, the main variety is Tempranillo, 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
36 months in American oak barrel of 225 L.
36 months in bottle.

ANALYSIS

pH	3,53 upH
Alcohol	13,69 % v/v
Residual Sugar	1,9 g/l
Total acidity in tartaric	6,5 g/l
Total sulfur	88 mg/l

ALLERGENS
Contains sulfites.

BODEGAS CORRAL