

Don Jacobo

RIOJA

Denominación de origen calificada

DON JACOBO RESERVA ECOLÓGICO 2017



GRAPE VARIETIES

85% Tempranillo and 15% Graciano.

TASTING NOTES

Dark core and a ruby hue. Traditional nose of new oak, vanilla, cedar wood, tobacco, sour red berries and dried herbs. Rather ample palate, rounded with a fine spiciness, supple red fruit flavours with an herbaceous spiciness, warm and rather long finish.

SERVICE AND FOOD PAIRING

Temperature to be served between 15 and 18 °C.
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 hand-picked during October. Graciano is cultivated in Rioja Oriental, where Mediterranean climate and limestone soils predominate.

REGIONAL SUBZONES

100% Rioja Alta.

MATURATION IN CELLAR

24 months in American oak barrel of 225 L.
18 months in bottle.

ANALYSIS

pH	3,36 upH
Alcohol	14,0 % v/v
Residual sugar	1,9 g/l
Total acidity in tartaric	6,14 g/l
Total sulfur	95 mg/l

ALLERGENS

Contains sulfites.

