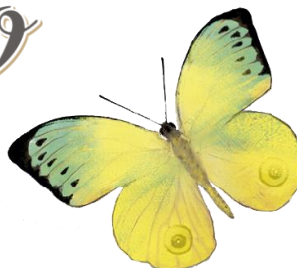


Don Jacobo

DON JACOBO BLANCO



Don Jacobo wines pay tribute to the unique setting of our winery, located alongside the French route of the Camino de Santiago. They represent the most iconic range from our cellar, while also reflecting a winemaking philosophy rooted in responsibility and respect for nature.

GRAPE VARIETIES

80% Viura, 10% Maturana Blanca and 10% Garnacha Blanca

VINEYARDS AND WINEMAKING

Made primarily from Viura, with small proportions of Garnacha Blanca and Maturana Blanca, this white wine seeks to clearly express the varietal character and the elegance of its origin. Vinified at low temperatures with controlled fermentation in stainless steel tanks, it preserves the finest aromas and offers a clean, enveloping texture. A fresh white wine with a vibrant, contemporary expression.

TASTING NOTES

Pale yellow in colour with greenish reflections, clean and bright. On the nose, white fruit aromas such as pear and apple dominate, accompanied by citrus notes and a delicate floral background. On the palate, it is fresh, balanced, with vibrant acidity that carries the wine through and an elegant finish featuring fresh fruit and a subtle mineral touch.

PAIRING

An ideal match for fish and seafood dishes.

STORAGE AND SERVING

Best served at a temperature between 7°C and 9°C.

SUBZONE CLASSIFICATION

100% Rioja Alta

Alcohol: 12% vol. – 750 ml



RIOJA
Denominación de origen calificada