

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 standing for a winemaking approach rooted in responsibility and respect for nature.

GRAPE VARIETY

Tempranillo

VINEYARDS AND WINEMAKING

Don Jacobo Gran Reserva is crafted only in the most exceptional vintages from a careful selection of old-vine Tempranillo with slow, balanced ripening. Following traditional fermentation, the wine rests for a minimum of 36 months in French and American oak barrels, where it develops structure and character, and is then refined in bottle for at least 12 months. It is a wine born from respect for time, made through a calm and precise process.

TASTING NOTES

Deep garnet in colour with brick-red hues, clean and bright. The nose reveals a symphony of nuances: liqueur-soaked ripe fruit, fine tobacco, leather, sweet spices, and an elegant balsamic backdrop. On the palate, it is round, silky, and enveloping, with polished tannins, balanced acidity, and a long, noble, deep, and harmonious finish.

PAIRING

An ideal match for meats, game, stews with rich sauces, and soft cheeses.

STORAGE AND SERVING

Best served at a temperature between 15°C and 18°C.

SUBZONE CLASSIFICATION

100% Rioja Alta

Alcohol: 14% vol. – 750 ml



