

RIOJA Denominación de origen calificada

# **DON JACOBO RESERVA 2015**

# **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
Total sulfur 95 mg/l

# **ALLERGENS**

Contains sulfites.



