Jacobo

DON JACOBO RESERVA

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 embracing a winemaking philosophy that respects and protects nature.

GRAPE VARIETY

Tempranillo

VINEYARDS AND WINEMAKING

Don Jacobo Reserva is crafted from a selection of grapes sourced from old vineyards, using a slow and thoughtful winemaking process. Every stage is carefully designed to produce a wine of depth and harmony. After meticulous fermentation, the wine is aged for over 24 months in French and American oak barrels, followed by at least six months of bottle ageing to refine its character.

TASTING NOTES

Brick red in colour with garnet highlights—an expression of its graceful evolution. On the nose, it reveals layers of ripe black fruit, plum compote, sweet spices, and subtle notes of toasted oak and aromatic herbs. On the palate, it is broad, silky, and enveloping, with polished tannins and a perfect balance of acidity, fruit, and barrel ageing. The finish is long, elegant, and calm.

PAIRING

A perfect match for red meats, blue cheese, and hearty stews.

STORAGE AND SERVING Serve at a temperature between 15°C and 18°C.

SUBZONE CLASSIFICATION 100% Rioja Alta Alcohol: 14% vol. – 750 ml



