

Don Jacobo

RIOJA

Denominación de origen calificada

DON JACOBO GRAN RESERVA 2010

GRAPE VARIETIES

85% Tempranillo, 10% Graciano and 5% Mazuelo.

TASTING NOTES

Medium intensity and red-garnet colour. On the nose, it displays coffee, ripe fruit and herbs like clove and pepper. On the mouth, it has soft tannin, low acidity and reminiscences of cacao, raisins and a long lingering 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 manually harvested in the month of October. Tempranillo variety is considered native of Rioja, it is the most characteristic variety of this Denomination of Origin. The soils are ferrous clay type and the average altitude is 400 meters. The predominant climate is continental and Mediterranean.

REGIONAL SUBZONES

100% Rioja Alta.

MATURATION IN CELLAR

36 months in American oak barrel of 225 L.
36 months in bottle.

ANALYSIS

pH	3,20 upH
Alcohol	14,00 % v/v
Residual Sugar	1,8 g/l
Total acidity in tartaric	7,00 g/l
Total sulfur	148 mg/l

ALLERGENS

Contains sulfites.

