

Don Jacobo

Don Jacobo wines pay tribute to the winery's exceptional location along the Camino de Santiago. Crafted with passion and rooted in tradition, they reflect the legacy of a winery with over 125 years of winemaking excellence.

GRAPE VARIETIES

80% Viura, 10% White Maturana, 10% White Garnacha.

VINEYARDS AND WINEMAKING

Vineyards located on the slopes of Moncalvillo. Most of the vineyards are between 40 and 60 years old and the average altitude is 400 metres. After alcoholic fermentation, the wine spends 3 months in the bottle.

TASTING NOTE

Clean appearance, lemon yellow colour with greenish tones of medium intensity. The nose is medium to high intensity with hints of peach and flowers. In the mouth it has a medium-high acidity, stone fruit flavour, fresh and with a long finish.

WINE PAIRING

Ideal with fish and seafood.

STORAGE AND CONSUMPTION

Best served between 7 and 9°C.

SUBZONE CLASSIFICATION

100% Rioja Alta.



RIOJA
DENOMINACIÓN DE
ORIGEN CALIFICADA