

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

100% Tempranillo

VINEYARDS AND WINEMAKING

Tempranillo vineyards located in the Moncalvillo region, between 20 and 60 years old, grown in goblet-trained vines on ferrous clay soils, at an altitude of between 400 and 600 metres.

After fermentation, the wine is aged for 6 months in 225-litre new American oak barrels, after which it spends a further 6 months in the bottle until it reaches its optimum point of consumption.

TASTING NOTE

Intense garnet colour with purple hues. On the nose, aromas of new toasted oak and blackberries. On the palate, it is fruity, with notes of new oak, red fruits, redcurrants, sweet-spicy flavours, with a medium body and a fresh finish.

WINE PAIRING

Ideal with meats of all kinds, as well as stews with sauces.

STORAGE AND CONSUMPTION

Best served between 15 and 18°C.

SUBZONE CLASSIFICATION

100% Rioja Alta.



RIOJA
DENOMINACIÓN DE
ORIGEN CALIFICADA