

Don Jacobo

RIOJA

Denominación de origen calificada

DON JACOBO VENDIMIA SELECCIONADA 2018

GRAPE VARIETIES

100% Tempranillo.

TASTING NOTES

Intense pink and purple colour, on the nose it has a high aromatic intensity with hints of red fruit, currants, strawberry and sweets, in the mouth it has medium acidity, reminiscent of red fruit and a lingering fresh oak finish.

SERVICE AND FOOD PAIRING

Temperature to be served between 15 and 18 °C.
Ideal pairing with grilled meat or roasted vegetables.

CHARACTERISTICS OF THE VINEYARD

Vineyards located on the hillside of Moncalvillo, most of the vineyards are between 40 and 60 years old, the main variety is Tempranillo, mostly gobelet trained and manually harvested in the month of October. The Tempranillo variety is the most characteristic grape of the Rioja DO and has a long history in here meaning it is perfectly suited to the different microclimates within the region. The vineyards are located in a ferrous clay soil between 400 and 600 height. The dominant climatic influences during the 2018 vintage were Continental and Atlantic.

REGIONAL SUBZONES

100% Rioja Alta.

MATURATION IN CELLAR

6 months in american oak.
6 months in bottle.

ANALYSIS

pH	3,65 upH
Alcohol %	13,50 % v/v
Residual sugar	2,0 g/l
Total acidity in Tartaric	6,3 g/l
Total sulfur	50 mg/l

