

# Don Jacobo

RIOJA

*Denominación de origen calificada*

## DON JACOBO GRAN RESERVA 2008

### GRAPE VARIETIES

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

### TASTING NOTES

Medium intensity and garnet red colour. On the nose, it has toasty oak, red ripe fruit and compote. In the mouth, we can appreciate light tanins, medium acidity, full-bodied, balanced and with a lingering finish.

### SERVICE AND FOOD PAIRING

Temperature to be served between 15 and 18 °C.  
Ideal with cheese, lamb and game.

### 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.  
36 months in bottle.

### ANALYSIS

pH	3,20 upH
Alcohol %	14,0 % v/v
Residual sugar	1,8 g/l
Total acidity in Tartaric	7,0 g/l
Total sulfur	148 mg/l

