

Don Jacobo



RIOJA

Denominación de origen calificada

DON JACOBO CRIANZA SELECCIÓN ECOLÓGICO 2018



GRAPE VARIETIES

50% Tempranillo and 50% Graciano.

TASTING NOTES

Clean and bright, with a high intensity and garnet colour. On the nose, it has a high aromatic intensity where appears red fruit, vanilla and lactic notes. On the mouth, it has soft tanins from the new oak barrels, medium acidity, volume 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

Tempranillo from the Moncalvillo slope. The soil is ferrous clay and with gravel areas. The Graciano is from Rioja Oriental, grown in slope vineyards of loamy soil. Both varieties have been cultivated with ecological viticulture techniques respectful with the environment.

REGIONAL SUBZONES

50% Rioja Alta and 50% Rioja Oriental.

MATURATION IN CELLAR

12 months in new American oak barrels of 225L.
6 months in bottle.

ANALYSIS

pH	3,65 upH
Alcohol	14,05 % v/v
Residual sugar	1,8 g/l
Total acidity in tartaric	5,9 g/l
Total sulfur	68,0 mg/l

ALLERGENS

Contains sulfites.

