

Don Jacobo

RIOJA

Denominación de origen calificada

DON JACOBO RESERVA 2011

GRAPE VARIETIES

85% Tempranillo, 10% Graciano and 5% Mazuelo

TASTING NOTES

Garnet red colour of high intensity, nose has a great complexity of aromas, reminiscent of cinnamon, black fruit, clove and sweet spices, sweet tannin on the palate, memories of chocolate, coffee and caramel, long finish.

SERVICE AND FOOD PAIRING

Temperature to be served between 15 and 18 °C.
Ideal with slow roasted meats.

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 hand-picked during October. Graciano and Mazuelo are cultivated in Rioja Oriental, where Mediterranean climate and limestone soils predominate.

REGIONAL SUBZONES

Rioja Alta and Rioja Oriental.

MATURATION IN CELLAR

24 months in American oak barrels.
18 months in bottle.

ANALYSIS

pH	3,32 upH
Alcohol %	14,3 % v/v
Residual sugar	1,8 g/l
Total acidity in Tartaric	6,19 g/l
Total sulfur	120 mg/l

