

# Don Jacobo

RIOJA

*Denominación de origen calificada*

## DON JACOBO GRAN RESERVA 2005

### GRAPE VARIETIES

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

### TASTING NOTES

Medium intensity and garnet red colour, nose has memories of roasted coffee, clove-like spices, ripe fruit and black pepper, so tannins, a low acidity with hints of raisined grapes and cocoa, a long finish.

### SERVICE AND FOOD PAIRING

Temperature to be served between 15 and 18 °C.  
Ideal with meat.

### 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 barrel of 225 L.  
36 months in bottle.

### ANALYSIS

pH	3,23 upH
Alcohol	14,00 % v/v
Residual Sugar	1,8 g/l
Total acidity in tartaric	6,30 g/l
Total sulfur	92 mg/l



# Don Jacobo

RIOJA

*Denominación de origen calificada*

## AWARDS



## PACKAGING

**Bottle:** Bordeaux bottle of 0,75 liters.

**Box:** carton box of 6 bottles.

**Euro palet:** 125 boxes of 6 bottles.

**Case:** carton case for 1 bottle or 3 bottles.

**Closure:** natural cork.

