

RIOJA Lenominación de origen calificada

DON JACOBO ROSADO 2020 (DRY ROSÉ)



GRAPE VARIETIES

100% Garnacha.

TASTING NOTES

Intense pink colour, on the nose it has a high aromatic intensity with hints of red fruits (currants and strawberry), sweets and candies. In the mouth it has medium acidity, reminiscences of red fruit and a lingering finish. It is well structured and rounded in the mouth.

SERVICE AND FOOD PAIRING

Temperature to be served between 7 and 9 oC. Ideal pairing with spicy food.

CHARACTERISTICS OF THE VINEYARD

Vineyard located in the hillside of Yerga. The most part of the vineyards are between 40 and 60 years old. The main variety is the Garnacha, which was manually harvested during the month of september. The Garnacha grapes come from Rioja Oriental.

REGIONAL SUBZONES

100% Rioja Oriental.

MATURATION IN CELLAR

3 months in bottle.

ANALYSIS

pH	3,37 upH
Alcohol	14,90 % v/v
Residual sugar	1,7 g/l
Total acidity in tartaric	6,58 g/l
Total sulfur	79 mg/l





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AWARDS



PACKAGING

Bottle: Bordeaux bottle of 0,75 liters.

Box: carton box of 6 bottles.

Euro pallet: 105 boxes of 6 bottles.

Case: carton case for 1 bottle or 3 bottles.

Closure: screwcap.







