

Don Jacobo



RIOJA

Denominación de origen calificada

DON JACOBO TEMPRANILLO BLANCO ECOLÓGICO 2020



GRAPE VARIETIES

100% Tempranillo Blanco.

TASTING NOTES

Lemon yellow colour, high aromatic intensity, on the nose appears aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavours with a long finish.

SERVICE AND FOOD PAIRING

Temperature to be served between 7 and 9 °C.
Ideal with seafood.

CHARACTERISTICS OF THE VINEYARD

Vineyards located in Rioja Oriental cultivated at 300 meters altitude with minimal intervention. Ecological viticulture techniques, are used fully respecting the environment. This variety comes from a natural genetic mutation originating from a single branch of a strain of Tempranillo Tinto, discovered in 1988 in an old vineyard at Murillo del Rio Leza (La Rioja).

REGIONAL SUBZONES

100% Rioja Oriental.

MATURATION IN CELLAR

3 months in bottle.

ANALYSIS

pH	3,60 upH
Alcohol	14,66 % v/v
Residual sugar	1,8 g/l
Total acidity in tartaric	6,1 g/l
Total sulfur	65 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.

