

Don Jacobo



RIOJA

Denominación de origen calificada

DON JACOBO VENDIMIA SELECCIONADA ECOLÓGICO 2019

GRAPE VARIETIES

100% Tempranillo.

TASTING NOTES

Youthful dark garnet with a purple hue. Roasted new oak and dark berry notes on the nose. A medium bodied structure with generous fruit, still young but finely tuned oak with a fresh backbone, crushed berries, cassis and a sweet spiciness on the finish. Drink from 2022.

SERVICE AND FOOD PAIRING

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

CHARACTERISTICS OF THE VINEYARD

Vineyards located on the hillside of Moncalvillo, most of the vineyards are between 20 and 60 years old, the main variety is Tempranillo, gobelet trained and manually harvested in the month of October. The Tempranillo variety is the most characteristic grape of the Rioja DO. The vineyards are located in a ferrous clay soil between 400 and 600 height. The dominant climat during the 2019 vintage was Continental with Atlantic influences.

REGIONAL SUBZONES

100% Rioja Alta.

MATURATION IN CELLAR

6 months in american oak barrel of 225 L.
6 months in bottle.

ANALYSIS

pH	3,65 upH
Alcohol	13,50 % v/v
Residual sugar	2,0 g/l
Total acidity in tartaric	6,3 g/l
Total sulfur	50 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: natural cork.

