

Don Jacobo

RIOJA

Denominación de origen calificada

DON JACOBO CRIANZA 2017

GRAPE VARIETIES

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

TASTING NOTES

Ruby red with a medium intensity, nose has red fruit, dairy and vanilla, in the mouth has a sweet tannin, low acidity, medium body, in retronasal aromas appear sweet, spicy and has a long finish.

SERVICE AND FOOD PAIRING

Temperature to be served between 15 and 18 °C.
Ideal with meats, tapas and vegetables.

CHARACTERISTICS OF THE VINEYARD

Vineyards located on the slope of Moncalvillo, most of the vineyards are between 20 and 60 years old, the main variety is Tempranillo, is mostly 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

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

ANALYSIS

pH	3,52 upH
Alcohol %	14,50 % v/v
Residual sugar	1,8 g/l
Total acidity in Tartaric	5,90 g/l
Total sulfur	73 mg/l



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AWARDS



PACKAGING

Bottle: Bordeaux bottle of 0,75 liters and 1,5 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.

