

Don Jacobo



RIOJA

Denominación de origen calificada

DON JACOBO TEMPRANILLO CRIANZA ECOLÓGICO 2017

GRAPE VARIETIES

100% Tempranillo.

TASTING NOTES

Clean appearance of medium intensity, garnet red colour, on nose has a high aromatic intensity with hints of red fruit, dairy and vanilla notes. On the palate soft new oak tannins, medium acidity, full-bodied and lingering finish.

SERVICE AND FOOD PAIRING

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

CHARACTERISTICS OF THE VINEYARD

Vineyards located in Entrena, cultivated with ecological viticulture techniques, respectful to the environment. The soils are clay and with areas of gravel and abundant stones. The Tempranillo variety is considered a native of Rioja, it is the most characteristic variety of this Denomination of Origin. The average in vineyard altitude is 500 meters. The predominant climate is continental and Mediterranean.

REGIONAL SUBZONES

100% Rioja Alta.

MATURATION IN CELLAR

12 months in new American oak barrels.
6 months in bottle.

ANALYSIS

pH	3,56 upH
Alcohol	13,50 % v/v
Azúcares Reductores	1,5 g/l
Acidez total en Tartárico	5,8 g/l
A. Sulfuroso total	68 mg/l

