

Don Jacobo



RIOJA

Denominación de origen calificada

DON JACOBO TEMPRANILLO ECOLÓGICO 2019

GRAPE VARIETIES

100% Tempranillo.

TASTING NOTES

Clean appearance of medium intensity, purple red colour, nose has a medium aromatic intensity with hints of red fruit: blackberry, raspberry and strawberry. In the mouth, low acidity, full body and fruity flavours, long finish.

SERVICE AND FOOD PAIRING

Temperature to be served between 15 and 18o 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

6 months in bottle.

ANALYSIS

pH	3,65 upH
Alcohol %	14,00 % v/v
Residual sugar	1,50 g/l
Total acidity in Tartaric	6,05 g/l
Total sulfur	50 mg/l

