

# Don Jacobo



RIOJA

*Denominación de origen calificada*

## DON JACOBO BLANCO 2020



### GRAPE VARIETIES

34% Viura, 33% Tempranillo Blanco and 33% White Garnacha.

### TASTING NOTES

Clean lemon-yellow colour with medium intensity and greenish tones. On the nose the intensity is medium-high with hints of citrus, peach and flowers. The palate has a medium acidity, peach hints with a long and fresh finish.

### SERVICE AND FOOD PAIRING

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

### CHARACTERISTICS OF THE VINEYARD

Vineyards located on the hillside of Moncalvillo. The most part of the Viura vineyards are between 40 and 60 years old and the average altitude is 400 meters. The White Tempranillo vineyard is located in Alfaro. This young vine and the variety provide to the wine acidity and freshness. The White Garnacha is located in Alfaro.

### REGIONAL SUBZONES

33% Rioja Alta and 66% Rioja Oriental.

### MATURATION IN CELLAR

3 months in bottle.

### ANALYSIS

pH	3,46 upH
Alcohol	13,08 % v/v
Residual sugar	1,6 g/l
Total acidity in tartaric	7,29 g/l
Total sulfur	65 mg/l



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## 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.

