

# Don Jacobo



RIOJA

*Denominación de origen calificada*

## DON JACOBO TEMPRANILLO BLANCO ECOLÓGICO 2021



### GRAPE VARIETIES

100% Tempranillo Blanco.

### TASTING NOTES

Lemon yellow colour, high aromatic intensity, on the nose appears aromas of pear, peach and banana. In the mouth has a medium acidity, ripe fruit and compote flavours with a long finish.

### SERVICE AND FOOD PAIRING

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

### CHARACTERISTICS OF THE VINEYARD

Vineyards located in Rioja Oriental cultivated at 300 meters altitude with minimal intervention. Ecological viticulture techniques, are used fully respecting the environment. This variety comes from a natural genetic mutation originating from a single branch of a strain of Tempranillo Tinto, discovered in 1988 in an old vineyard at Murillo del Rio Leza (La Rioja).

### REGIONAL SUBZONES

100% Rioja Oriental.

### MATURATION IN CELLAR

3 months in bottle.

### ANALYSIS

pH	3,46 upH
Alcohol	13,55 % v/v
Residual sugar	1,8 g/l
Total acidity in tartaric	5,9 g/l
Total sulfur	76,0 mg/l

### ALLERGENS

Contains sulfites.

