

Bodegas Irache

D.O. Navarra

1891 Chardonnay 2025

*Bodegas Irache, located in Ayegui, at the foot of Montejurra and two kilometres from the town of Estella, was founded in 1891. Its vineyards had already supplied wine to the Royal House of Navarre in the 12th century, thanks to the work done for centuries by Benedictine monks at the Monastery of Irache. The monastery was founded in the 11th century as the first pilgrims' hospital on the Way of Saint James. Tierra Estella (Navarra-Spain), has a particular and interesting climate, with limestone and mineral soils that provide a marked personality. The climate of the area: cold, humid and with a great thermal contrast between day and night, we obtain high quality grapes that are ideal for aging. Since 2018 a new proprietor and generation is responsible for continuing this important legacy. Bodegas Irache currently owns 101 hectares in the area, and even has its own *Vino de Pago*, known as *Prado Irache*.*

Vinification

100% Chardonnay. Once the grapes are pressed, the must is fermented in temperature-controlled stainless steel deposits for 10 days at a maximum temperature of 15° C. It also ferments in concrete tanks on its fine lees.

Tasting notes

Colour: Bright, straw-yellow coloured with green hues.

Nose: Aromas of tropical fruit (pineapple and banana), very marked white fruit aromas.

Palate: Well-balanced on the palate, rounded with good acidity, smooth and pleasant with an elegant finish.

Food pairing: Aperitifs, salads, grilled white fish, seafood dishes and soft cow's milk cheeses (i.e. Brie and Camembert).



ARAEX
Grands
Spanish Fine Wines



Technical data

Varietals	100% Chardonnay.
Vine Age	25 Years Old.
Vineyards	680m above sea level sandy clay 25 year old vineyards.
Fermentation Temperature	15°C
Fermentation & Maceration Period	18 Days.
Alcohol content (vol)	13% vol
Acidity total (gr/l)	5,9 g/L
pH	3.48
SO2 free (mg/l)	65 mg/L
Total Sulphites (mg/L)	28
Residual sugar (gr/l)	1.4 g/L
Suggested serving temperature	9-10°C
Winemaker	Javier Gil & Jean-Marc Sauboua.