

# Bodegas Irache

D.O. Navarra

## 1891 Crianza 2020

*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*.*

### The harvest

In the Lower Ribera de Navarra, we had an interesting climatic year. The summer was dry and hot, characteristic of this area, with large temperature differences between day and night. In September, some rainfall allowed the end of the cycle to be reached with the vegetation perfectly active and good health of the fruit. The harvest ended the third week of October with perfectly ripe grapes and great potential. Overall, we can speak of very powerful grapes, good colour potential, aroma and structure. We are proud of the results, which promise wines of magnificent quality.

### Vinification

The must is cold macerated at 8° C for four days before undergoing fermentation in 5.000-litre French oak casks at 28° C for seven days. Finally, the wine is macerated for 20 additional days.

### The ageing

The wine is aged in French and American oak casks for 9 months, followed by another 12 months in the bottle.

### Tasting notes

**Colour:** Dark, garnet-red colour.

**Nose:** Complex bouquet, combining delicate floral aromas with notes of forest fruit and smoke.

**Palate:** Silky but powerful. Red fruit notes persistently showing with good acidity. A full-bodied wine with a pleasant, long aftertaste.

**Food pairing:** Red and white meat, stews, lamb and meat dishes in sauce as well as mature cheese.

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### Technical data

Varietals	60% Tempranillo, 40% Merlot
Vine Age	25 Years Old.
Fermentation Temperature	28°C
Fermentation & Maceration Period	27 Days.
Barrel Composition	100% French and American Oak.
Barrel Age	New
Time in Barrel	9 Months
Time in Bottle	12 Months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,2 g/L
pH	3.58
SO2 free (mg/l)	72mg/L
Residual sugar (gr/l)	2 g/L
Suggested serving temperature	18-19°C
Winemaker	Javier Gil & Jean-Marc Sauboua.



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