

Bodegas Irache

D.O. Navarra

1891 Crianza 2021

*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

The campaign began on September 12 with the Chardonnay harvest. After a summer in which temperatures were lower than usual and a late summer with a lot of rain, the start of the season was delayed by approximately 10 days compared to previous years. These factors led to a slower ripening while respecting the integrity of the aromas, particularly in white grapes. For red grapes, these climatic factors also benefited a complete phenolic ripening and since the production was 10% lower than in previous years, the quality of our grapes was maximum. The harvest culminated with the Cabernet Sauvignon harvest in the last week of October and followed by the Late harvest of Muscat in mid-November. At the end of the harvest season, we have verified that all the care that we give the vineyards 365 days in our estate and that it is a single vineyard body is ideal for quality objectives, this allows us to obtain wines from the highest quality, which we seek every year.

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.

AR A E X
Grands
Spanish Fine Wines



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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