

Bodegas Irache

D.O. Navarra

1891 Roble 2022

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

This harvest has marked a milestone and is characterized by being the earliest in the history of Navarra because from the beginning it has been a week ahead of an average campaign in the region. The absence of rainfall has marked this harvest, which has been carried out in good conditions to collect grapes in perfect condition. Above all, the quality of the grapes that have arrived at our winery stands out because we have had magnificent weather.

Vinification

100% Tempranillo Following manual selection, the grapes are destemmed, crushed and cold macerated for four days at 8° C before undergoing fermentation in temperature-controlled stainless-steel deposits.

The ageing

It spends 3 months in 100% French oak, of second use barrels.

Tasting notes

Colour: Black cherry red colour with blue tints on the edges.

Nose: Dark berry fruit (blueberry) aromas predominate with toasty notes (graphite) and a delicate touch of dry straw/ hay.

Palate: Plenty of body but elegant, fresh and fruity (blueberry/blackberry), showing firm, sweet tannins on the long finish.

Food pairing: Cheese ravioli and pasta with meat or other sauces, meat, rice dishes, cured cheeses.



AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo.
Vine Age	15 Years Old
Vineyards	680m above sea level sandy clay 25 year old vineyards.
Fermentation Temperature	24-26°C
Fermentation & Maceration Period	13 Days
Barrel Composition	100% French Oak.
Time in Barrel	3 Months
Time in Bottle	Minimum 2-3 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,9 g/L
pH	3,64
SO2 free (mg/l)	50 mg/L
Total Sulphites (mg/L)	52
Residual sugar (gr/l)	2,3 gr/L
Suggested serving temperature	17-19°C
Winemaker	Javier Gil & Jean-Marc Sauboua.