

# Bodegas Irache

D.O. Navarra

## 1891 Roble 2023

*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

A very hot and dry summer caused a general advance in the harvest date. In the month of September there was abundant rain, which alleviated the water needs of the vineyards and allowed the grapes to reach their optimal point of maturity. The weather this year has been marked by a lack of precipitation throughout the winter and early spring, followed by abundant rains towards the month of May and June, a dry and warm summer and abundant rains again in the month of September. In general, average yields, with a slightly thicker grape berry, due to the rains that occurred during cell multiplication in the month of June, and those in September during the ripening phase.

### 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.                        |



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