Bodegas Irache

D.O. Navarra

1891 Rosé 2024

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 IIthcentury 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 2024 harvest has been characterised by a drop in production, with almost 13 million kilos less than the previous year, and also by abundant rainfall. A short and heroic harvest that has required great efforts in the vineyard by the winegrowers, whose good work has allowed them to obtain good ripening that augurs the production of wines of exceptional quality.

Vinification

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

Tasting notes

Colour: Pale, cherry-red colour.
Nose: Complex bouquet combining delicate floral aromas with complex notes of red berries.
Palate: Silky but powerful. Red fruit notes are persistent showing good acidity. Full-bodied with a long lasting aftertaste.
Food pairing: Pairs well with salads, cold cuts, cheese as well as with white meat, seafood and rice dishes.

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Technical data

Varietals	100% Garnacha
Vine Age	13 Years Old.
Fermentation Temperature	15ºC
Fermentation & Maceration Period	14 Days
Time in Bottle	Minimum 4 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,4 g/L
pH	3.55
Total Sulphites (mg/L)	92mg/L
Residual sugar (gr/l)	1,8 g/L
Suggested serving temperature	9-10ºC
Winemaker	Javier Gil & Jean-Marc Sauboua.