

Bodegas Irache

D.O. Navarra

Crianza 2019

*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

Very dry year and very hot summer that has resulted in a decrease in the production and advance of the harvest in the case of red wines so that there are plots that have been advanced in 3 weeks compared to other years. The health of the grape has been exemplary. We are proud of the results and grateful to the whole team of collaborators that has allowed the harvest of this year 2019 to be one of the best in recent years. Wines with high indices of colour and concentration. The alcoholic grades of the wines have also risen slightly. 2019 will be a year of great wines.

Vinification

The must is cold macerated at 8° C for four days before undergoing malolactic fermentation in concrete tanks at 28° C for seven days. Finally, the wine is macerated for 20 additional days.

The ageing

The wine is aged in American and French oak casks for 12 months, followed by another 6 months in the bottle.

Tasting notes

Colour: Dark, cherry red colour.

Nose: Complex bouquet combining delicate floral aromas notes of red berries and cedar box.

Palate: Silky but powerful. Red fruit notes are persistent showing good acidity. Full-bodied with a long aftertaste.

Food pairing: Smoked Idiazabal, Roquefort, cured Manchego cheeses; also with stews, red meat and red and white meat dishes in sauce.



ARAE X
Grands
Spanish Fine Wines



Technical data

Varietals	40% Tempranillo, 30% Merlot, 30% Cabernet Sauvignon.
Vine Age	13 Years Old.
Fermentation Temperature	28°C
Fermentation & Maceration Period	27 Days.
Barrel Composition	American & French Oak.
Time in Barrel	12 Months.
Time in Bottle	6 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,2 g/L
pH	3.58
SO2 free (mg/l)	62mg/L
Residual sugar (gr/l)	2 g/L
Suggested serving temperature	18-19°C
Winemaker	Javier Gil & Jean-Marc Sauboua.