Bodegas Irache

D.O. Navarra

Crianza 2020

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

In the Lower Ribera de Navarra, we had an interesting climatic year. The summer was dry and hot, characteristic of this area, with large temperature differences between day and night. In September, some rainfall allowed the end of the cycle to be reached with the vegetation perfectly active and good health of the fruit. The harvest ended the third week of October with perfectly ripe grapes and great potential. Overall, we can speak of very powerful grapes, good colour potential, aroma and structure. We are proud of the results, which promise wines of magnificent quality.

Vinification

The must is cold macerated at 8º C for four days before undergoing malolactic fermentation in concrete tanks at 28º 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.



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Technical data

Varietals	40% Tempranillo, 30% Merlot, 30% Cabernet Sauvignon.
Vine Age	13 Years Old.
Fermentation Temperature	28ºC
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	18-19ºC
Winemaker	Javier Gil & Jean-Marc Sauboua.