

Bodegas Irache

D.O. Navarra

Gran Reserva 2015

*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

Harvest started in the warmer Ribera Baja area in late August, a little earlier than usual and lasted around two months as is the norm. It started with earlier ripening whites such as Chardonnay followed by reds – Merlot, Tempranillo, Cabernet, Graciano, Syrah and Garnacha. By early November, just a few parcels of late-harvest Moscatel de Grano Menudo were still on the vine. The region's harvest report describes the harvest as "exceptional" with cool but sunny weather in September proving to be particularly beneficial for the final stages of ripening. The mood in the region is decidedly upbeat as regards both quality and quantity for the wide range of grape varieties grown in the DO.

Vinification

60% Tempranillo, 20% Merlot and 20% Cabernet Sauvignon. Following manual selection, the grapes are de-stemmed and crushed, and the must is cold pre-macerated at 7°C for five days in a cooling chamber. It is then fermented in 5.000-litre temperature-controlled French oak casks.

The ageing

The wine is placed in 225-litre French oak barrels, where it underwent malolactic fermentation. It is then left to age for another 18 months, followed by an additional eight months in the bottle.

Tasting notes

Colour: Dark, plum-red colour with violet tones on the rim.

Nose: Bouquet combines intense mineral aromas with dark fruit and violets as well as graphite and cigar box.

Palate: On the palate, great force and complex as well as elegant with fresh acidity. Very long aftertaste.

Food pairing: Cheeses such as cured Manchego and Idiazabal as well as roasted lamb and lamb cassoulet, grilled red meat and game dishes.



ARAE X
Grands
Spanish Fine Wines



Technical data

Varietals	60% Tempranillo, 20% Merlot, 20% Cabernet Sauvignon.
Vine Age	13 Years Old.
Fermentation Temperature	25-27°C
Fermentation & Maceration Period	15 Days.
Barrel Composition	100% French Oak.
Barrel Age	0-3 Years Old.
Time in Barrel	18 Months.
Time in Bottle	8 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,7g/L
pH	3,67
SO2 free (mg/l)	85mg/L
Residual sugar (gr/l)	2,2g/L
Suggested serving temperature	16-18°C
Winemaker	Javier Gil & Jean-Marc Sauboua.