

# Bodegas Irache

D.O. Navarra

## Rosado 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

The must is cold macerated at 8° C for four days before undergoing fermentation in 5.000-litre French oak casks at 28° C for seven days. Finally, the wine is macerated for 20 additional days. Ferments in concrete tanks on its fine lees.

### Tasting notes

**Colour:** Pale, cherry-red colour.

**Nose:** Good 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 finish.

**Food pairing:** Cheeses such as smoked Idiazabal, Roquefort and cured Manchego as well as stews and meat dishes.



AR A E X  
*Grands*  
Spanish Fine Wines



## Technical data

Varietals	90% Tempranillo. 10% Garnacha
Vine Age	18 Years Old.
Fermentation Temperature	15°C
Fermentation & Maceration Period	14 Days.
Time in Bottle	Minimum 4 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,7 g/L
pH	3,49
SO2 free (mg/l)	100mg/L
Residual sugar (gr/l)	1,6 g/L
Suggested serving temperature	9-10°C
Winemaker	Javier Gil & Jean-Marc Sauboua.