Bodegas Irache

D.O. Navarra

Rosado 2025

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 11thcentury 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 2025 harvest in the Navarra DO was short but of exceptional quality. Unlike other years, the harvest began in mid-August in some plots due to the appearance of downy mildew, which required more extensive preparation in the vineyards. Thanks to the work of our winegrowers, the grapes obtained were excellent and will allow us to produce wines with perfect acidity and structure.

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. 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.

ARAEX Grands
Spanish Fine Wines

IRACHE
BODEGAS FUNDADAS EN 1891

Technical data

Varietals	90% Tempranillo. 10& Garnacha
Vine Age	18 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)	5,6 g/L
pH	3.4
SO2 free (mg/l)	100 mg/L
Residual sugar (gr/l)	1,7 g/L
Suggested serving temperature	9-10ºC
Winemaker	Javier Gil & Jean-Marc Sauboua.