

Bodegas Irache

D.O. Navarra

Tinto Joven 2024

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

The 2024 harvest has been characterised by a drop in production, with almost 13 million kilos less than the previous year, and also by abundant rainfall. A short and heroic harvest that has required great efforts in the vineyard by the winegrowers, whose good work has allowed them to obtain good ripening that augurs the production of wines of exceptional quality.

Vinification

50% Merlot, 30% Tempranillo and 20% Garnacha. Following manual selection, the grapes are de-stemmed, crushed and cold macerated for four days at 8° C before undergoing fermentation in temperature-controlled stainless-steel deposits.

Tasting notes

Colour: Dark red colour with a blue tint.

Nose: Dark berry fruit (blueberry) aromas predominate with toasty notes (pencil box) and a touch of dry straw/ hay.

Palate: Plenty of body but not in the least heavy, fresh and fruity (blueberry/ blackberry), showing firm yet sweet tannins on the finish.

Food pairing: Cheese ravioli and other pasta with meat sauces, rice dishes, cured Manchego and Roquefort cheeses.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	50% Tempranillo, 30% Merlot, 20% Garnacha.
Vine Age	12 Years Old.
Fermentation Temperature	24-26°C
Fermentation & Maceration Period	13 Days.
Time in Bottle	9 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,2 g/L
pH	3,74
SO2 free (mg/l)	41 mg/L
Residual sugar (gr/l)	1,8 gr/L
Suggested serving temperature	17-19°C
Winemaker	Benoit Dreyer & Jean-Marc Sauboua.