

Bodegas Irache, located in Ayegui, at the foot of Montejoyra 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.

VENDIMIA

A Vino de Pago is an outstanding type of wine due to its uniqueness and careful production. Besides a physical location, the word Pago (estate) refers to a specific category within Spanish wine law. To become a certified pago, there are several requirements: the pago needs to be owned by the winery who produces the wines, the pago has to be within a registered DO, and the pago has to demonstrate unique characteristics that make it worthy of receiving the status. Vino de Pago is a category of wine; it is actually the highest category that exists within Spanish wine law. A pago is "a rural site with particular edaphic and microclimate characteristics which differentiate it from its environment and where wines of singular features and qualities are obtained. Besides, the grape production, the winemaking and the bottling must take place within the pago strictly following the production rules stated by the specific ministerial decree for each pago". This year, has been marked by a spring and summer a little outside normal in terms of climate. However, our vineyard treatment system and the special conditions near El Moncayo and the Ebro river offered a favourable situation allowing optimum bunches and high quality. The yield of approx. 5.500 kilograms per hectare guaranteed powerful wines, which then allowed for a good ageing.

VINIFICACIÓN

80 % tempranillo, 10 % cabernet sauvignon y 10 % merlot. Tras la selección manual, la uva se despalilla y estruja, y el mosto se premacera en frío a 7 °C durante 5 días en cámara frigorífica. La fermentación maloláctica se realiza en depósitos de hormigón a temperatura controlada.

ENVEJECIMIENTO

El vino reposa en barricas de roble americano de tostado medio de 225 L. Luego se cría durante otros 16 meses, seguidos de 8 meses adicionales en botella antes de su lanzamiento.



NOTAS DE CATA

Color: Granate oscuro con ribetes violáceos.
Nariz: En nariz ofrece fresas maduras, grosellas y un toque de regaliz que recuerda a las gominolas.
Boca: Ligerio y fresco, con sabores a frutos rojos. Equilibrado, con buena acidez.
Maridaje: Todo tipo de pescado y marisco. Verduras a la plancha, ensaladas y pastas.

DATOS TECNICOS

Varietales	80% Tempranillo, 10% Cabernet Sauvignon, 10% Merlot.
Edad Viña	20-25 años.
Vñedos	3 parcelas de merlot y cabernet sauvignon (de 2,5 ha cada una) y 7 ha de tempranillo
Temperatura Fermentado	25-27°C
Período de Fermentación y 15 días. Maceración	
Composición Barrica	100 % roble francés.
Edad Barrica	1-3 años
Tiempo en Barrica	16 meses.
Tiempo en botella	8 meses.
Contenido de Alcohol (vol)	14,5% vol
Total Acidez (gr/l)	5,7g/L
pH	3.67
Libre de SO2 (MG/L)	85mg/L
Azúcal Residual (GR/L)	2,2g/L
Temperatura sugerida para servir	16-18°C
Vinicultor	Javier Gil & Jean-Marc Sauboua.

PREMIOS



JAMES SUCKLING
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