

Bodegas Irache

D.O. Vino De Pago Prado Irache

Prado Irache 2020

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

In the Prado de Irache area we had an interesting climatic year. The summer was dry and hot, characteristic of this area, with large temperature differences between day and night. In September, some rainfall allowed the end of the cycle to be reached with the vegetation perfectly active and good health of the fruit. The harvest ended the third week of October with perfectly ripe grapes and great potential. Overall, we can speak of very powerful grapes, good colour potential, aroma and structure.

Vinification

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. The malolactic fermentation was carried out in concrete tanks at controlled temperature.

The ageing

The wine is placed in 225-litre, medium toast American oak barrels. It is then left to age for another 16 months, followed by an additional eight months ageing in the bottle before release.

Tasting notes

Colour: Dark, garnet-red with purple tones on the edges.

Nose: Bouquet combines intense mineral aromas with dark fruit and violets.

Palate: On the palate, it is full-bodied but complex and elegant with silky tannins. Long finish.

Food pairing: Lamb cassoulet, grilled red meat, game and lamb dishes, pasta in sauce and all types of cheese (Manchego, Idiazabal, etc.).



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Technical data

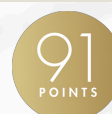
Varietals	80% Tempranillo, 10% Cabernet Sauvignon, 10% Merlot.
Vine Age	20-25 Years Old.
Vineyards	Three parcels of Merlot and Cabernet Sauvignon (2,5ha each) and 7ha Tempranillo
Fermentation Temperature	25-27°C
Fermentation & Maceration Period	15 Days.
Barrel Composition	100% French Oak.
Barrel Age	1-3 Years Old.
Time in Barrel	16 Months.
Time in Bottle	8 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,3 g/L
pH	3.64
SO2 free (mg/l)	85mg/L
Residual sugar (gr/l)	1,8 g/L
Suggested serving temperature	16-18°C
Winemaker	Javier Gil & Jean-Marc Sauboua.



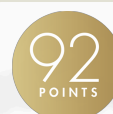
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