Bodegas Irache

D.O. Vino De Pago Prado Irache

Prado Irache 2021

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 IIthcentury 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.

Vinification

Following manual selection, the grapes are de-stemmed and crushed, and the must is cold pre-macerated at 7ºC 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.).



ARAEX Grands
Spanish Fine Wines

IRACHE
BODEGAS FUNDADAS EN 1891

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	25-27ºC
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	16-18ºC
Winemaker	Javier Gil & Jean-Marc Sauboua.

92 POINTS

GUÍA PEÑÍN - 2026 Spain