

## TECHNICAL SHEET

# PRADO DE IRACHE

VINO DE PAGO



## IRACHE

— 1891 —

### TECHNICAL DATA



TEMPRANILLO  
CARBENET SAUVIGNON  
MERLOT

RED WINE



14,5 % Vol.

HARVEST PERIOD:

Late September to early October.



12 months  
FRENCH OAK  
BARRELS

HARVEST:

Hand-picked.



D.O.P. Prado de  
Irache

VINIFICATION & AGEING:

Aged 12 months in extra fine-grain  
oak barrels.



### TASTING NOTES

Deep cherry-red with a subtle ruby rim. Intense aromas of wild berries, blackberries, brambles, redcurrants and blueberries, layered with toasted notes, a delicate sweetness from ripe skins and fine wood. Full and fleshy on the palate, with a broad, intense flavour and a long, lingering finish.

### VINEYARD

Vineyards on the slopes of the Sierra de Montejurra, along the route of the Camino de Santiago, beside the Monastery of Irache.

### BOTTLE FORMATS

Case of 6: 75 CL. BOTTLE.

*The first Vino de Pago recognised  
in Navarra, since 2008.*

### RECOGNITIONS

**90 puntos Vivir el vino**