

TECHNICAL SHEET PRADO DE IRACHE VINO DE PAGO		 IRACHE — 1891 —
TECHNICAL DATA		
 TEMPRANILLO CARBERNET SAUVIGNON MERLOT  14,5 % Vol.  12 months FRENCH OAK BARRELS  D.O.P. Prado de Irache	RED WINE HARVEST PERIOD: Late September to early October. HARVEST: Hand-picked. 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.	
RECOGNITIONS	90 puntos Vivir el vino 92 puntos Guía Peñín	