

Chivite

Designation of Origin

Navarra

Vintage

2015

Ageing

11 months in Allier French oak barrels.

Type of bottle

Bordelaise Ancienne moss of 75 cl and 150 cl (magnum)

Varietals

Chardonnay (100%).

Winemaking

After a selection of the best Chardonnay grapes, the bunches are hand harvested. After a short maceration, the grapes are gently pressed in order to obtain the best quality must. It is then transferred into oak barrels where it ferments and ages on its own lees.



Chivite Colección 125 Blanco

“ The Chardonnay vine has found a unique stronghold in Legardeta, where the climate and soils are perfect for obtaining monovarietal, complex, and age-worthy wines. ”

Julián Chivite.

Tasting notes

Pale yellow colour with green hints. Brilliant. Intense and complex nose. Smokey notes, bread crust, citrus, white flowers, acacia, verbena, nuts. Very elegant in the mouth. Smooth, opulent, very tasty and fresh. Perfect acidity.

Analysis

ABV: 14.1 % by vol.
Free SO₂: 18 mg/l.
Total SO₂: 128 mg/l.
Total acidity: 4.51 g/l (s.a).
Volatile acidity: 0.44 g/l (a.a.).
Residual sugar: 1.8 g/l.