

Chivite

Designation of Origin

Navarra

Vintage

2012

Ageing

14 months in French oak barrels.

Type of bottle

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

Varietals

Tempranillo (100%).

Elaboración

The best plots of Tempranillo are hand harvested. After a brief maceration, the wine ferments at a controlled temperature. After the second fermentation (malolactic) is completed the wine is transferred by gravity into oak barrels.



Chivite Colección 125 Reserva

“ The unique conditions of the Estate allow the Tempranillo grape to complete its cycle and ripen perfectly. Indeed it is in border areas like this where the greatest wines are produced. ”

Julián Chivite.

Nota de cata

Deep garnet colour. A little evolved. Intense, complex, very subtle nose. Pronounced black fruit (jammy blueberry, redcurrant, plum, sloe) and red fruit (cherry). Some spicy notes and subtle oaky overtones. Pleasant on entry, showing lovely smooth and expressive tannins and nicely balanced acidity on the palate.

Analysis

ABV: 13.1 % by vol.
Free SO₂: 17 mg/l.
Total SO₂: 54 mg/l.
Total acidity: 3.38 g/l (s.a).
Volatile acidity: 0.6 g/l (a.a).
Residual sugar: 3.1g/l.