

Chivite

Designation of Origin

Navarra

Vintage

2016

Ageing

10 months in French oak barrels.

Type of bottle

Bordelaise Ancienne white colour of 75 cl and 150 cl (magnum)

Varietals

Garnacha (70%), Tempranillo (30%).

Winemaking

The bunches are hand harvested. After a short maceration in the deposit, the free-run must is bled using the traditional method in order to obtain the best quality must. It is then transferred into oak barrels where it ferments and ages on its own lees.



“ Unique within its range, a wine for laying down and perfect for lovers of rosé wines with personality. ”

Julián Chivite.

Nota de cata

Salmon pink colour with shade purple rim
Intense, fruit aromas of cherry, pomegranate and sloe.
Hints of toast and smoke, notes of spices.
A rosé with a full-body, well assembled, with excellent acidity and length. Very persistent.

Analysis

Graduation: 13.6 % by vol.
Free SO₂: 18 mg/l.
Total SO₂: 84 mg/l.
Total acidity: 4.12 g/l (s.a).
Volatile acidity: 0.31 g/l (a.a.).
Residual sugar: 1.3 g/l.

Chivite Colección 125 Rosado