

Chivite

Designation of Origin

Navarra

Vintage

2016

Ageing

6 months in French oak barrels.

Type of bottle

Bordelaise premiere white colour of 37.5 cl and 150 cl (magnum)

Varietals

Muscat à petit grain (100%).

Winemaking

The harvesting was carried out by hand and took place in phases. The grapes were immediately pressed to obtain a dense must which, after static and natural settling, was clarified enough to go into oak barrels, where it fermented. The wine then remained on its lees in the barrels with a weekly *bâtonnage*.



“ It is the very essence of the Muscat à petit grain. A unique and sublime wine, with remarkable personality, a great quantity and quality of aromas, and perfect development and balance. ”

Julián Chivite.

Tasting notes

Golden hue with slightly lemony tones. Intense and very bright.

Great aromatic complexity, notes of candied fruit, acacia blossom, honeyed notes, elegant and expressive.

In the mouth it is silky, well balanced, great freshness setting off the fruit. Good acidity, refreshing citrus character, long.

Analysis

ABV: 14 % by vol.

Free SO₂: 34 mg/l.

Total SO₂: 195 mg/l.

Total acidity: 4.43 g/l (s.a).

Volatile acidity: 1.16 g/l (a.a.).

Residual sugar: 156 g/l.

Chivite Colección 125 Vendimia Tardía