

Chivite

Designation of Origin

Navarra

Vintage

2015

Ageing

9 months in French oak barrels.

Type of bottle

Bordelaise Ancienne moss colour of 75 cl.

Varietals

Garnacha (100%).

Winemaking

After a short maceration time, the wine is fermented at a controlled temperature with manual punch downs . After the second fermentation (malolactic) is completed the wine is devatted and transferred into oak barrels.



Chivite Las Fieles Garnacha

“Garnacha has traditionally been the star varietal in the Navarra landscape. We achieve the difficult balance of producing fruit-forward wines with a balanced degree of alcohol and a lovely acidity that invites the drinker to carry on drinking.”

Julián Chivite.

Tasting notes

Violet cherry red colour.

Intense and appealing with expressive red fruits – strawberry, raspberry, cherry – accompanied by floral notes – violets – and a hint of balsamic.

In the mouth it is round, soft, fresh mouthfeel, with a medium body, good acidity, and silky tannins.

Analysis

ABV: 13.78% by vol.

Free SO₂: 32 mg/l.

Total SO₂: 68 mg/l.

Total acidity: 3.39 g/l (s.a).

Volatile acidity: 0.56 g/l (a.a.).

Residual sugar: 1.6 g/l.