

# 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

Tempranillo (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.



“ In Navarra, the Tempranillo has become a reference due to the fact that it allows us to create well-structured and well-balanced wines. ”

*Julián Chivite.*

## Tasting notes

Cherry colour with violet rims.  
Intense nose and attractive fruity expression -black fruit, blackberry, blueberries, plum.  
Medium intensity, round and great balance between acidity and structure.

## Analysis

ABV: 13 % by vol.  
Free SO<sub>2</sub>: 25 mg/l.  
Total SO<sub>2</sub>: 50 mg/l.  
Total acidity: 2.94 g/l (s.a).  
Volatile acidity: 0.46 g/l (a.a.).  
Residual sugar: 1.4 g/l.

## Chivite Las Fieles Tempranillo