Chivite

Designation of Origin

Navarra

Vintage

2015

Ageing

9 months in French oak barrels.

Type of bottle

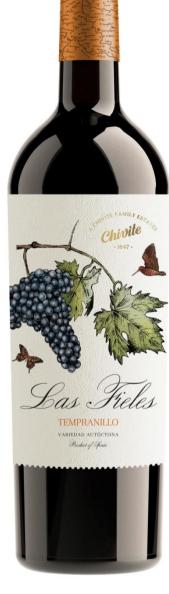
Bordelaise Ancienne moss colour of 75 cl.

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.



Chivite Las Fieles Tempranillo

66 In Navarra, the Tempranillo has become a reference due to the fact that it allows us to create well-structured and well-balanced wines. 99

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 SO₂: 25 mg/l. Total SO₂: 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.

