

Chivite

Protected Geographical Indication

Vino de la Tierra 3 Riberas

Vintage

2017

Ageing

Young wine.

Type of bottle

Sabine of 75 cl and 150 cl (magnum)

Varietals

Garnacha (60%), Tempranillo (40%).

Winemaking

The process is based of traditional bleeding method.

After a brief maceration, the wine ferments a low-temperature in stainless steel tanks for 21 days and then ages on selected lees.



“ This wine, the rosé-jewel that I produce with Juan Mari Arzak, is lively and persistent, with surprising character behind its delicate appearance. ”

Julián Chivite.

Tasting notes

Pale pink colour.

Intense nose. Very fruity – white stone fruit, pomegranate, fresh cherry, raspberry – with a delicate floral finish.

In the mouth it is smooth, balanced, unctuous, and lively, with a character and persistence that are surprising given the wine's delicate appearance.

Analysis

ABV: 13.6 % by vol.

Free SO₂: 30 mg/l.

Total SO₂: 78 mg/l.

Total acidity: 3.87 g/l (s.a).

Volatile acidity: 0.26 g/l (a.a.).

Residual sugar: 1.3 g/l.

Chivite Las Fincas Rosado