

# Chivite

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## Designation of Origin

Navarra

## Vintage

2015

## Ageing

12 months in French oak barrels.

## Type of bottle

Bordelaise Elite moss of 75 cl.

## Varietals

Tempranillo (85%), Garnacha (10%),  
Syrah (5%).

## Winemaking

After a short, cold maceration, the grapes ferment at a controlled temperature before being transferred into oak barrels.



“ It is a blend of red varietals that reveals the estate’s identity, a selection based on the maturity of the different plots. ”

*Julián Chivite.*

## Tasting notes

Intense ruby colour, deep.  
Fine and subtle nose. Notes of fresh red and black fruit.  
Hints of spices, fine wood and cedar.  
In the mouth it is smooth, elegant and balanced, with structure and a fresh finish with hints of oak.

## Analysis

Graduation: 14.1% by vol.  
Free SO<sub>2</sub>: 31 mg/l.  
Total SO<sub>2</sub>: 77 mg/l.  
Total acidity: 3.17 g/l (s.a).  
Volatile acidity: 0.63 g/l (a.a.).  
Residual sugar: 2.3 g/l.

**Chivite Legardeta  
Selección Especial**

