

Chivite

Designation of Origin

Navarra

Vintage

2015

Ageing

12 months in French oak barrels.

Type of bottle

Burgundy moss colour of 75 cl.

Varietals

Syrah (100%).

Winemaking

After a brief maceration, the wine ferments at a controlled temperature with manual punch downs. After the second fermentation (malolactic) is completed the wine is transferred by gravity into barrels.



Chivite Legardeta Syrah

“ The Syrah grape has adapted marvellously well to the Estate, translating into a wine of great maturity and minerality. A perfect Syrah. ”

Julián Chivite.

Tasting notes

Cherry colour with intense purple rim. Powerful notes of black fruit, a violet touch. Medium intensity, unctuous and balanced with good acidity. Intense and fruity aftertaste

Analysis

Graduation: 14.85 % by vol.
Free SO₂: 26 mg/l.
Total SO₂: 59 mg/l.
Total acidity: 3.04 g/l (s.a).
Volatile acidity: 0.6 g/l (a.a.).
Residual sugar: 2.5 g/l.