

Chivite

Designation of Origin

Navarra

Vintage

2016

Ageing

11 months in French oak barrels.

Type of bottle

Bordelaise Ancienne moss of 75 cl and 150 cl (magnum)

Varietals

Chardonnay (100%).

Winemaking

After selection of the best Chardonnay grapes, the bunches are hand harvested. After a short maceration, the grapes are gently pressed in order to obtain the best quality must. It is then transferred into oak barrels where it ferments and ages on its own lees.



Chivite Colección 125 Blanco

“ The Chardonnay vine has found a unique stronghold in Legardeta, where the climate and soils are perfect for obtaining varietal, complex, and age-worthy wines. ”

Julián Chivite

Tasting notes

Pale yellow colour with glints of green. Intense and very complex nose. White stone fruit, white blossoms, and citrus fruits give way to hints of fresh hazelnut interlaced with subtle smoke and wood notes. Luscious attack, with a perfect balance between unctuousity and volume, with the distinctive freshness that characterizes this white wine, and a long aftertaste.

Analysis

ABV: 13.63% by Vol.
Free SO₂: 23 mg/l.
Total SO₂: 98 mg/l.
Total acidity: 4.45 g/l (s.a).
Volatile acidity: 0.44 g/l (a.a.).
Residual sugar: 1.8 g/l.