

Chivite

Designation of Origin

Navarra

Vintage

2017

Ageing

10 months in French oak barrels.

Type of bottle

Bordelaise Ancienne white colour of 75 cl and 150 cl (magnum)

Varietals

Garnacha (70%), Tempranillo (30%).

Winemaking

The bunches are hand harvested. After a short maceration, the free-run must is bled using the traditional method 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 Rosado

“ Unique within its range, a wine for laying down and perfect for lovers of rosé wines with personality. ”

Julián Chivite

Tasting notes

Salmon pink colour, with flushing strawberry hues. The intensely fruity aroma of cherries and blueberries intermingles with peach blossoms. Soft, elegant notes of wood and smoke blend perfectly in the background. On the palate it is voluminous, unctuous and at the same time fresh, very long, balanced and persistent.

Analysis

ABV: 14.74 % by Vol.
Free SO₂: 22 mg/l.
Total SO₂: 79 mg/l.
Total acidity: 4.09 g/l (s.a).
Volatile acidity: 0.32 g/l (a.a).
Residual sugar: 1.5 g/l.