

Chivite

Protected Geographical Indication

Vino de la Tierra 3 Riberas

Vintage

2018

Ageing

Young wine.

Type of bottle

Sabine of 75 cl and 150 cl (magnum)

Varietals

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

Winemaking

Only a gentle, precise extraction of the juice directly on the grapes' arrival at the winery, and a strictly measured contact time with the skins ensure our drawing out the most noble part of "the berry's core". After fermenting at a low temperature and ageing on the lees, we obtain a wine that is complex, fine and silky.

www.chivite.com



Chivite Las Fincas Rosado

“ 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

Very pale pink colour.

Intense nose. Very fruity (white stone fruit, pomegranate, cherry, strawberry), 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: 13.5 % by Vol.

Free SO₂: 28 mg/l.

Total SO₂: 84 mg/l.

Total acidity: 4.01 g/l (s.a).

Volatile acidity: 0.31 g/l (a.a.).

Residual sugar: 1.4 g/l.

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