

Chivite

Designation of Origin

Navarra

Vintage

2018

Ageing

Young wine, partially fermented in French oak barrels.

Type of bottle

Burgundy moss colour of 75 cl.

Varietals

Chardonnay (100%).

Winemaking

After a short maceration, the grapes are gently pressed.
After debourbage, the must ferments at a controlled temperature and ages on its lees for about 5 months.



Chivite Legardeta Chardonnay

“ The influence of the Atlantic-continental climate enables the Chardonnay to mature at its own pace, slowly and gently, developing this surprising expressiveness and freshness. ”

Julián Chivite

Tasting notes

Yellow-lemon colour, bright.

Intense and varietal aroma. Stone fruit, citrus with tropical hints.

In the mouth it is tasty and intense, with very good acidity. Long finish with elegant bitterness.

Analysis

ABV: 14% by Vol.

Free SO₂: 28 mg/l.

Total SO₂: 86 mg/l.

Total acidity: 4.14 g/l (s.a).

Volatile acidity: 0.44 g/l (a.a.).

Residual sugar: 1.5 g/l.