

Chivite

Designation of Origin

Navarra

Vintage

2018

Ageing

Young wine.

Type of bottle

Bordelaise Ancienne moss colour of 75 cl.

Varietals

Chardonnay (100%).

Winemaking

Careful control during the grape harvest and reception to avoid oxidation. Light maceration in the press itself and fermentation in stainless steel tanks at low controlled temperature



“ The structure and unctuousness, together with a delicate acidity, give this wine a fresh, balanced and elegant character. ”

César Muñoz. Winemaker.

Tasting notes

Pale yellow color with greenish reflections. Predominant aromas of stone fruit with a tropical background and melon. The palate is tasty, thick but at the same time, fresh.

Analysis

ABV: 14,26% by vol.

Free SO₂: 31 mg/l.

Total SO₂: 87 mg/l.

Total acidity: 4,14 g/l (s.a).

Volatile acidity: 0.45 g/l (a.a.).

Residual sugar: 1.4 g/l.

Chivite Las Fieles Chardonnay

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