# Chivite

# **Designation of Origin**

Navarra

# **Vintage**

2018

# **Ageing**

Young wine.

### Type of bottle

Bordelaise Ancienne moss colour of 75 cl.

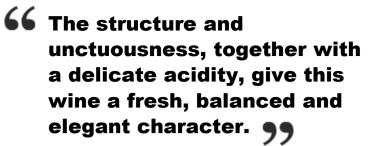
#### **Varietals**

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





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 SO<sub>2</sub>: 31 mg/l. Total SO<sub>2</sub>: 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** 

