

Chivite

Designation of Origin

Navarra

Vintage

2015

Ageing

9 months in French oak barrels.

Type of bottle

Bordelaise Ancienne moss colour of 75 cl.

Varietals

Garnacha (100%).

Winemaking

After a short maceration time, the wine is fermented at a controlled temperature with manual punch downs . After the second fermentation (malolactic) is completed the wine is devatted and transferred into oak barrels.



“ Garnacha has traditionally been the star varietal in the Navarra landscape. We achieve the difficult balance of producing fruit-forward wines with a balanced degree of alcohol and a lovely acidity that invites the drinker to carry on drinking. ”

César Muñoz. Winemaker.

Tasting notes

Violet cherry red colour.

Intense and appealing with expressive red fruits – strawberry, raspberry, cherry – accompanied by floral notes – violets – and a hint of balsamic.

In the mouth it is round, soft, fresh mouthfeel, with a medium body, good acidity, and silky tannins.

Analysis

ABV: 13.78% by vol.

Free SO₂: 32 mg/l.

Total SO₂: 68 mg/l.

Total acidity: 3.39 g/l (s.a).

Volatile acidity: 0.56 g/l (a.a.).

Residual sugar: 1.6 g/l.

