

Chivite

Protected Geographical Indication

Vino de la Tierra 3 Riberas

Vintage

2018

Ageing

Young wine, partially fermented in French oak barrels.

Bottle type

Sabine, 75 cl.

Grape varietals

Red Grenache (51%), white Grenache (49%).

Winemaking

The white Grenache grapes are directly pressed. Skin contact is kept to a minimum within the press itself, with the must delicately drawn at a low pressure. The must from the red Grenache is gently extracted as soon as the grapes are crushed after destemming, avoiding as much as possible any contact with the coloring pigments in the skins. Both wines undergo ageing on the lees for 5 months until they're blended and then bottled.

www.chivite.com



Chivite Las Fincas Blanco 2 Garnachas

“ The almost opulent roundness of the white Grenache, the bright acidity and finesse of the red Grenache, and the complex, unusual nose of the blend make Las Fincas a stunning wine. ”

Julián Chivite

Tasting note

Bright pale straw color with glints of green. White fruit aromas (pear, apple, loquat) interlaced with subtle notes of redcurrants and pomegranates. Lively on the palate, it is well-balanced and silky, with a long aftertaste.

Analysis

ABV: 13,9 % vol.
Free SO₂: 33 mg/l.
Total SO₂: 81 mg/l.
Total acidity: 3,64 g/l (a.s.).
Volatile acidity: 0,29 g/l (a.a.).
Residual sugar: 2,8 g/l.

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