

# Chivite

## Designation of Origin

Navarra

## Vintage

2017

## Ageing

11 months in French oak barrels.

## Type of bottle

Bordelaise Ancienne moss of 75 cl and 150 cl (magnum)

## Varietals

Chardonnay (100%).

## Winemaking

After selection of the best Chardonnay grapes, the bunches are hand harvested. After a short maceration, the grapes are gently pressed in order to obtain the best quality must. It is then transferred into oak barrels where it ferments and ages on its own lees.

[www.chivite.com](http://www.chivite.com)



## Chivite Colección 125 Blanco

“ The Chardonnay vine has found a unique stronghold in Legardeta, where the climate and soils are perfect for obtaining varietal, complex, and age-worthy wines. ”

*Julián Chivite*

## Tasting notes

Pale yellow colour with glints of green. Intense and very complex aroma. Predominance of ripe fruit. Notes of citrus, acacia flower, fire perfectly assembled and bakery. Unctuous mouth, dense, silky in balance with an excellent freshness.

## Analysis

ABV: 14.1% by Vol.  
Free SO<sub>2</sub>: 29 mg/l.  
Total SO<sub>2</sub>: 103 mg/l.  
Total acidity: 4.29 g/l (s.a).  
Volatile acidity: 0.48 g/l (a.a).  
Residual sugar: 1.5 g/l.

CONTAINS SULPHITES

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