# Chivite

## Protected Geographical Indication

Vino de la Tierra 3 Riberas

### **Vintage**

2019

#### **Ageing**

Young wine.

#### Type of bottle

Sabine of 75 cl and 150 cl (magnum)

#### **Varietals**

Garnacha (70%), Tempranillo (30%).

#### Winemaking

Only a gentle, precise extraction of the juice directly on the grapes' arrival at the winery, and a strictly measured contact time with the skins ensure our drawing out the most noble part of "the berry's core". After fermenting at a low temperature and ageing on the lees, we obtain a wine that is complex, fine and silky.



Chivite Las Fincas Rosado

This wine, the rosé-jewel that I produce with Juan Mari Arzak, is lively and persistent, with surprising character behind its delicate appearance.

Julián Chivite

#### **Tasting notes**

Very pale pink colour.

Intense nose. Very fruity (white stone fruit, pomegranate, cherry, strawberry), with a delicate floral finish.

In the mouth it is smooth, balanced, unctuous, and lively, with a character and persistence that are surprising given the wine's delicate appearance.

#### **Analysis**

ABV: 13.5 % by Vol. Free  $SO_2$ : 25 mg/l. Total  $SO_2$ : 70 mg/l.

Total acidity: 3.90 g/l (s.a). Volatile acidity: 0.3 g/l (a.a.). Residual sugar: 1.5 g/l.

CONTAINS SULPHITES

