

Chivite

Protected Geographical Indication

Vino de la Tierra 3 Riberas

Vintage

2018

Ageing

Fermented and aged in French oak barrels for 10 months.

Type of bottle

Sabine of 75 cl and 150 cl (magnum)

Varietals

Garnacha (100%).

Winemaking

Manual harvest The grape upon arrival at the winery is selected and encubada by gravity. After a very short film maceration, we proceed to bleeding, static clarification and concealed in French oak barrels, where it ferments and grows on its own lees for 10 months before bottling.



“ It is a very fine wine, with excellent acidity and a complex nose, in which tertiary notes blend perfectly with the fruit. ”

Julián Chivite

Tasting notes

Salmon pink, very pale. It displays a complex aromatic palette on the nose, ranging from white fruit (peach), citrus and white flowers to toasted and spicy notes. In the mouth it is fatty, has excellent acidity and great persistence.

Analysis

ABV: 14 % by Vol.

Free SO₂: 27 mg/l.

Total SO₂: 70 mg/l.

Total acidity: 4 g/l (s.a).

Volatile acidity: 0.4 g/l (a.a.).

Residual sugar: 1.1 g/l.

CONTAINS SULPHITES