

Chivite

Designation of Origin

Navarra

Vintage

2019

Ageing

Young wine, partially fermented in French oak barrels.

Type of bottle

Burgundy moss colour of 75 cl.

Varietals

Chardonnay (100%).

Winemaking

After a short maceration, the grapes are gently pressed. After debourbage, the must is transferred into stainless steel vats or oak barrels where it ferments and ages on its lees for about 5 months.



Chivite Legardeta Chardonnay

“ The influence of the Atlantic-continental climate enables the Chardonnay to mature at its own pace, slowly and gently, developing this surprising expressiveness and freshness. ”

Julián Chivite

Tasting notes

Greenish yellow colour, bright. Fresh, intense aroma. Predominate fruity character (stone and tropical fruit), with subtle notes of nuts and fine wood. In the mouth it is tasty and intense, with very good acidity. Long finish with elegant bitterness.

Analysis

ABV: 14% by Vol.
Free SO₂: 25 mg/l.
Total SO₂: 85 mg/l.
Total acidity: 4.17 g/l (s.a).
Volatile acidity: 0.47 g/l (a.a.).
Residual sugar: 1.6 g/l.

CONTAINS SULPHITES.