

Chivite

Designation of Origin

Navarra

Vintage

2017

Ageing

10 months in French oak barrels.

Type of bottle

Burgundy moss colour of 75 cl.

Varietals

Garnacha (100%).

Winemaking

After a brief cold maceration, the wine ferments at a controlled temperature, undergoing gentle manual *pigeage*. After malolactic fermentation, the wine is transferred to French oak barrels where it remains for 10 months.



“ The confluence of the Atlantic and continental climates in Legardeta allows the Garnacha variety to reach a perfect maturity, resulting in a wine of great varietal sharpness and unusual freshness. ”

Julián Chivite.

Tasting notes

Ruby red color with intense violet hues. Fruity nose, with a predominance of red fruit (raspberry, strawberry), caramelized apple notes, very direct and seductive. Lovely first attack, with an elegant palate, good body, and a refreshing and balanced acidity.

Analysis

ABV: 14.3 % by vol.

Free SO₂: 33 mg/l.

Total SO₂: 70 mg/l.

Total acidity: 3.58 g/l (s.a).

Volatile acidity: 0.64 g/l (a.a.).

Residual sugar: 1,8 g/l.

Contain sulphites.

**Chivite Legardeta
Garnacha**

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