

# Chivite

## Designation of Origin

Navarra

## Vintage

2017

## Ageing

13 months in French oak barrels.

## Type of bottle

Burgundy moss colour of 75 cl.

## Varietals

Syrah (100%).

## Winemaking

After a short cold maceration, the wine ferments at a controlled temperature, making gentle manual pump-overs. After malolactic fermentation is complete, the wine is taken to French oak barrels where it remains for 10 months.



“ The Syrah grape has adapted marvellously well to the Estate, translating into a wine of great maturity and minerality. A perfect Syrah. ”

*Julián Chivite.*

## Tasting notes

Cherry colour with intense purple rim.  
Powerful notes of black fruit, a violet touch.  
Medium intensity, unctuous and balanced with good acidity. Intense and fruity aftertaste

## Analysis

ABV: 14.4 % by vol.  
Free SO<sub>2</sub>: 35 mg/l.  
Total SO<sub>2</sub>: 70 mg/l.  
Total acidity: 3.47 g/l (s.a).  
Volatile acidity: 0.66 g/l (a.a.).  
Residual sugar: 2.1 g/l.

**Chivite Legardeta  
Syrah**

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