

# Chivite

## Protected geographical indication

3 Riberas

## Vintage

2019

## Ageing

12 months in French oak barrels.

## Bottle type

Burgundy of 75 cl.

## Grape variety

Garnacha (100%).

## Production

Produced from Garnacha grapes from the La Zorrera (6,65 hectares) vineyard, picked by hand. In the winery, the grapes are sorted and transferred into a stainless-steel vat via gravity flow. After a light maceration, the wine ferments at a controlled temperature. Over this period it is important to ensure a gentle extraction so manual pumping over operations are carried out. Once the malolactic fermentation is completed, the wine is transferred into French oak barrels via gravity flow.

[www.chivite.com](http://www.chivite.com)



## Chivite La Zorrera Garnacha

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**Only in certain vineyards and in selected vintages, is it possible to obtain plump, fresh Garnachas in which the balance between acidity and the other**

*Julián Chivite*

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## Nota de cata

Lovely intense dark cherry hue with purple shades. On the nose, we find an intense aroma of a marked varietal character with pronounced red fruit aromas (strawberry jam, redcurrants) accompanied by great complexity, in which we find subtle floral notes, a soft herbaceous backdrop and an elegant minerality. The wine is full-bodied and smooth on the palate with excellent acidity and a long-lingering finish.

## Analyses

Alcohol content: 15% vol.

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