

Chivite

PROTECTED GEOGRAPHICAL INDICATION

3 Riberas

VINTAGE

2020

AGEING

7 months in French oak barrels

BOTTLE TYPE

Burgundy of 75 cl

VARIETALS

Garnacha (100%)



CHIVITE LA ZORRERA GARNACHA

“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

WINEMAKING

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.

TASTING NOTE

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.

ANALYSIS

ABV: 14,5% vol.

Contains sulphites