

# Chivite

## PROTECTED GEOGRAPHICAL INDICATION

3 Riberas

## VINTAGE

2021

## AGEING

Fermented and aged in French oak barrels for 6 months

## BOTTLE TYPE

Sabine of 75 cl.

## VARIETALS

Garnacha



*"It is a very fine wine, with an excellent acidity and a complex nose, in which tertiary notes blend perfectly with the fruit".*

Julián Chivite

## WINEMAKING

Manual harvest. Upon arrival the grape at the winery is selected for gravity-led vatting. After a very short maceration with the skins, the must is bled off, after which it undergoes static settling before being transferred to French oak barrels, where it ferments and ages on its own lees for 8 months before bottling.

## TASTING NOTE

Salmon pink colour, very pale.

It displays a complex aromatic palette on the nose, ranging of white stone fruit (peach), citrus and white flowers to toasted and spicy notes.

In the mouth, it is opulent, enveloping, with excellent acidity and great persistence.

## ANALYSIS

ABV: 14,5% vol.

**CHIVITE LAS FINCAS ROSADO  
FERMENTADO EN BARRICA**

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