

Chivite

"The influence of the Atlantic-continental climate enables the Chardonnay to mature at its own pace, slowly and gently, developing this surprising expressiveness and freshness".

Julian Chivite

DESTINATION OF ORIGIN

Navarra

VINTAGE

2022

AGEING

Young wine, partially fermented in French oak barrels

TYPE OF BOTTLE

Burgundy moss colour of 75 cl.

VARIETALS

Chardonnay



WINEMAKING

After a short maceration, the grapes are gently pressed. After debourbage, the must is transferred into stainless steel vats or oak barrels where it ferments and ages on its lees for about 5 months.

TASTING NOTE

Bright, greenish-yellow color.

Aroma of ripe white fruit notes, citrus rind, acacia flower, a mineral background and hints of wood.

Palate: Tasty, unctuous and with a great expression and sensation of freshness. Full and glyceric palate, very tasty.

ANALYSIS

ABV: 13,5% vol.

Contains sulphites.

CHIVITE LEGARDETA CHARDONNAY

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