

Chivite

DESTINATION OF ORIGIN

Navarra

VINTAGE

2022

AGEING

14 months in French oak barrels

TYPE OF BOTTLE

Burgundy moss colour of 75 cl.

VARIETALS

Garnacha



“The confluence of the Atlantic and continental climates in Legardeta allows the Garnacha variety to reach a perfect maturity, resulting in a wine of great varietal sharpness and unusual freshness”.

Julian Chivite

WINEMAKING

After a brief cold maceration, the wine ferments at a controlled temperature, undergoing gentle manual pigeage. After malolactic fermentation, the wine is transferred to French oak barrels where it remains for 10 months.

TASTING NOTE

Ruby red colour with intense violet hues.

Fruity nose, with a predominance of red fruit, caramelised apple notes, very direct and seductive.

Good attack, elegant palate, full-bodied with a refreshing and balanced acidity.

ANALYSIS

ABV: 14,5% vol.

Contains sulphites.

chivite.com

**CHIVITE
LEGARDETA GARNACHA**

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