

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

2020

AGEING

12 months in French oak barrels.

TYPE OF BOTTLE

Burgundy moss colour of 75 cl.

VARIETALS

Syrah



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 12 months.

TASTING NOTE

Cherry colour, with intense purple rim.

Powerful notes of black and red fruit, hints of floral violet.

Medium intensity in the mouth, unctuous and balanced with a good acidity.

Intense and fruity aftertaste.

ANALYSIS

ABV: 14,5% vol.

Contains sulphites.

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**CHIVITE
LEGARDETA SYRAH**

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