

# Chivite

## Protected Geographical Indication

Vino de la Tierra 3 Riberas

## Vintage

2019

## Ageing

Young wine, partially fermented in French oak barrels.

## Type of bottle

Sabine of 75 cl

## Varietals

Red Garnacha (51%), white Garnacha (49%).

## Winemaking

The white Garnacha grapes are directly pressed. Skin contact is kept to a minimum within the press itself, with the must delicately drawn at a low pressure. The must of the red Garnacha is gently extracted at the same time as the grapes are crushed, avoiding as much as possible any contact with the coloring pigments of the skins. Both wines undergo ageing on the lees for 5 months until they are blended and then bottled.



“The almost opulent roundness of the White Garnacha, the bright acidity and finesse of the red Garnacha, and the complex, unusual nose of the blend make Las Fincas a stunning wine.”

*Julián Chivite*

## Tasting notes

Pale straw colour with glints of green.

White fruit aroma (pear, apple, loquat) and tropical fruit interlaced with subtle notes of red fruit (redcurrant and pomegranate).

Very lively on the mouth, well-balanced, silky and long aftertaste.

## Analysis

ABV: 13.5% by Vol.

Free SO<sub>2</sub>: 25 mg/l.

Total SO<sub>2</sub>: 75 mg/l.

Total acidity: 4.03 g/l (s.a).

Volatile acidity: 0.33 g/l (a.a.).

Residual sugar: 1.4 g/l.

Contains sulphites.