# Chivite

# Protected Geographical Indication

Vino de la Tierra 3 Riberas

# **Vintage**

2015

# **Ageing**

15 months in French oak barrels.

# Type of bottle

Elite conique moss of 75 cl.

#### **Varietals**

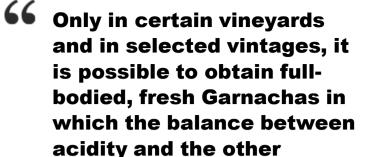
Garnacha (100%).

# Winemaking

This wine has been produced of Garnacha grapes from the plot La Zorrera (6.65 hectares), handpicked. At the winery, the grapes are selected and gravity-led vatting to stainless steel tanks. After a short maceration, the wine ferments at a controlled temperature. Over this period it is important to ensure a gentle extraction so manual pumping over operations are carried out. Once the malolactic fermentation is completed, the wine is transferred to French oak barrels by gravity.



Chivite La Zorrera Garnacha



sensations is just perfect.

Julián Chivite

### **Tasting notes**

Lovely intense dark cherry colour with purple hues. Intense aroma with a marked varietal character. Predominance of red fruit (strawberry jam, redcurrant) accompanied by a great complexity, where highlighting a subtle floral notes, a soft herbaceous background and an elegant minerality.

In the mouth, it is full-bodied, unctuous with excellent acidity. Long and persistent finish.

#### **Analysis**

AVB: 14.5% vol. Free SO<sub>2</sub>: 22 mg/l. Total SO<sub>2</sub>: 50 mg/l.

Total acidity: 4.17 g/l (s.a.). Volatile acidity: 0.52 g/l (a.a.). Residual sugar: 2.20 g/l.

Contains sulphites.

