

# 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.

[www.chivite.com](http://www.chivite.com)



## Chivite La Zorrera Garnacha

“ Only in certain vineyards and in selected vintages, it is possible to obtain full-bodied, fresh Garnachas in which the balance between acidity and the other 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.

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