

Chivite

Protected Geographical Indication 3 Riberas

Vintage

2017

Ageing

18 months in French oak barrels.

Type of bottle

Elite conique moss of 75 cl

Varietals

Tempranillo (100%).

Winemaking

Selection of the best Tempranillo plots at their optimum ripening point. A manual harvest takes place and after a light cold maceration, the must ferments at a controlled temperature. During all this process, gentle extraction by hand pumping over is essential.

Once the malolactic fermentation is completed, the wine is transferred by force of gravity to French oak barrels.

www.chivite.com



Chivite Colección 125 Vino de Guarda

“ The unique conditions of the Estate allow the Tempranillo grape complete its cycle and ripen perfectly. Indeed, it is in border areas like this where the greatest wines are produced. ”

Julián Chivite

Tasting notes

Intense, deep cherry colour. Little evolved.

In the nose predominantly black fruit (blueberry jam), blackberry and sloe accompanied by toasted and spiced notes.

Full-bodied and tasty wine with a balanced acidity and a long aftertaste.

Analysis

ABV: 14% by Vol.

Free SO₂: 14 mg/l.

Total SO₂: 64 mg/l.

Total acidity: 3.33 g/l (s.a).

Volatile acidity: 0.67 g/l (a.a.).

Residual sugar: 1.5 g/l.

Contains sulphites.

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