

Chivite

Designation of Origin

Navarra

Vintage

2018

Ageing

10 months in French oak barrels.

Type of bottle

Burgundy moss colour of 75 cl.

Varietals

Garnacha (100%).

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 10 months.



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The confluence of the Atlantic and continental climates in Legardeta allows the Garnacha variety to reach a perfect maturity, resulting in a wine of great varietal sharpness and unusual freshness.”

Julián Chivite

Tasting notes

Ruby red colour with intense violet hues.

Fruity nose, with a predominance of red fruit, caramelised apple notes, very direct and seductive.

Good attack, elegant palate, full-bodied with a refreshing and balanced acidity.

Analysis

ABV: 14.5% by Vol.

Free SO₂: 31 mg/l.

Total SO₂: 67 mg/l.

Total acidity: 3.55 g/l (s.a).

Volatile acidity: 0.56 g/l (a.a.).

Residual sugar: 1.2 g/l.

Contains sulphites.

**Chivite Legardeta
Garnacha**

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