

Chivite

COLECCIÓN 125 Blanco 2024

INFORMATION

- **Type of wine:** Aged white wine
- **Production:** 32.846 bottles
- **Region/D.O.:** Navarra
- **Varieties:** Chardonnay
- **Climate:** Atlantic – Continental
- **Aging:** 12 months in foudre, concrete egg, and barrel.


TECHNICAL DETAILS

- **Alcohol:** 13,5%
- **PH:** 3,32
- **Total acidity:** 3,97 g/l
- **Residual sugar:** 0,39 g/l

TASTING NOTES

- **Appearance:** Yellow straw green highlights.
- **Nose:** Dominated by notes of ripe white fruit and spices, including nutmeg, along with hints of magnolia flower, balsamic elements, vanilla, and fine woods.
- **Palate:** Silky, with well-balanced acidity and a finish where floral notes predominate.
- **Serving temperature:** Recommended between 12 and 14°C.

 www.chivite.com

 [@chivite1647](https://www.instagram.com/chivite1647)



“Voluptuous Chardonnay with endless flavor, perfectly balanced acidity, and a long, complex finish.

”David González, winemaker”

Single-vineyard Chardonnay from Finca Estate, a style icon since ‘93, barrel-fermented with unique aromatic harmony.

DESCRIPTION

Colección 125 range was created to celebrate the anniversary of the winery’s first export, honoring its pioneering spirit. Since 1993, Colección 125 Blanco has been a benchmark for white wines, selected for banquets by the Spanish Royal House. This barrel-fermented Chardonnay elevates the prestige of white wine in Spain

WINEMAKING

Carefully selected Chardonnay grapes from the “Las Encinas” plot in Legardeta Estate are hand-harvested and collected in 18 kg boxes to preserve their quality. In the winery, the grapes undergo gentle pressing after a brief maceration, with only the highest quality free-run juice being selected. This juice ferments and matures on its lees, enhancing its complexity. The wine then ages for 12 months in in foudre, concrete egg, and barrels, bringing balance between micro-oxygenation, fruit expression, and structural complexity.



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COLECCIÓN 125

Blanco 2024

VINEYARD

- **Location:** Navarra
- **Plot:** Las Encinas
- **Training:** Trellis
- **Orientation:** Northwest
- **Soil:** Clay-limestone
- **Altitude:** 500 m
- **Slope:** Average of 25%
- **Vine age:** Over 45 years

VINEYARDS AND SOILS.

“Las Encinas” plot, located at approximately 500 meters altitude and oriented towards the northwest with a gentle slope, promotes freshness. It is distinguished by its clay-limestone soil with variable depth due to the presence of limestone rock layers, and vines with an average age of over 45 years, ensuring remarkable concentration in the grapes.



LEGARDETA ESTATE

Legardeta Estate, located in Villatuerta between La Rioja and Bordeaux, 40 km from Pamplona, enjoys an Atlantic-continental climate and a unique microclimate thanks to the Ega River. This setting ensures average temperatures 4°C lower than the surrounding areas, protecting the vines from spring frosts and promoting balanced ripening. With over 103 hectares of vineyards in a landscape rich in biodiversity, it benefits from a geography that promotes diverse microclimates, thanks to its location between the Pyrenees and the Ebro River Basin.

The mix of Tertiary limestone sandstone soils, an altitude of up to 565 meters, and high planting density favors high-quality grapes, intensifying the complexity and character of our wines. Legardeta meticulously selects varieties adapted to its diverse soils, which provide body, finesse, and optimal drainage.

Chardonnay from Legardeta, cultivated in this environment, merges French and Spanish winemaking traditions, standing out as the “southernmost French Chardonnay or the northernmost Spanish Chardonnay.” This approach focuses on highlighting freshness, reflecting Legardeta’s commitment to the authenticity of the terroir. The practice of careful and sustainable viticulture, with over 6,000 plants per hectare, underscores our commitment to excellence and enhances Legardeta’s uniqueness, offering a Chardonnay that is a true expression of its unique environment.

LAS ENCINAS

📍 42°38'47.9"N 1°58'52.4"W



PREMIOS AÑADA 2023

Tim Atkin 96pts., Guía Peñin 94pts.