

Chivite

COLECCIÓN 125

Vendimia Tardía 2022

INFORMATION

- Type of wine: Late harvest natural sweet wine
- Bottle capacity: 0.37 l
- Production: 2,196 bottles
- Region/D.O.: IGP 3 Riberas
- Varieties: Moscatel de Grano Menudo
- Climate: Atlantic - Continental
- Aging: 5 months in French oak

TECHNICAL DETAILS

- Alcohol: 14%
- pH: 3.44
- Total acidity: 7.1 gr/l
- Residual sugar: 164 gr/l



TASTING NOTES

- **Appearance:** Golden yellow color.
- **Nose:** Expressive and enveloping, with aromas of sandalwood and candied fruits. Its intensity is complemented by exceptional delicacy and depth, revealing hints of beeswax, acacia flowers, and citrus peel.
- **Palate:** Silky and luscious, yet it exhibits a great balance between sweetness and acidity, culminating in a long finish. On the aftertaste, it shows toasted notes, mandarin jam, dried figs, and honey.
- **Pairings:** Foie gras, blue cheeses, and pastries.
- **Serving temperature:** Recommended between 5 and 7°C.

 www.chivite.com

 [@chivite1674](https://www.instagram.com/chivite1674)



"A sweet wine with undeniable freshness, balanced and complex, promising a fascinating evolution in the bottle"

David González, winemaker

Moscatel from 'El Candelero', Navarra, 1969. Very limited edition, combining freshness, complexity, and evolution.

DESCRIPTION

Colección 125 range was created to celebrate the anniversary of the winery's first export, honoring its pioneering spirit. These historic wines are destined for aging, essential for collectors and wine lovers who value tradition and want to enjoy the highest quality.

VINEYARDS AND SOILS

The grapes come from "El Candelero" vineyard, owned by the winery, planted in 1969. Located at 393 meters above sea level in the Ribera Baja subzone, this bush-trained vineyard is characterized by ancient clay and gravelly soils, providing excellent drainage. Minimal yields ensure the concentration and expression of the grape.

WINEMAKING

This sweet wine is made exclusively from the Moscatel de Grano Menudo variety. The harvest is done manually, berry by berry, in successive selections to ensure optimal quality and ripeness. The grapes are pressed to extract a dense must, which then ferments in French oak barrels after a natural settling process, with weekly bâtonnage on the lees. The wine then ages for 5 months in oak.

AWARDS VINTAGE 2022

Guia Peñin 95 pts.; Tim Atkin 97 pts.

