

Chivite

Designation of Origin

Navarra

Vintage

20017

Ageing

9 months in French oak barrels.

Type of bottle

Bordelaise premiere white colour of 37.5 cl and 150 cl (magnum)

Varietals

Muscat à petit grain (100%).

Winemaking

The harvesting was carried out by hand and took place in phases. The grapes were immediately pressed to obtain a dense must which, after static and natural settling, was clarified enough to go into oak barrels, where it fermented. The wine then remained on its lees in the barrels with a weekly *bâtonnage*.



Chivite Colección 125 Vendimia Tardía

“ It is the very essence of the Muscat à petit grain. A unique and sublime wine, with remarkable personality, a great quantity and quality of aromas, and perfect development and balance. ”

Julián Chivite

Tasting notes

Glowing straw yellow colour.

Great intensity and complexity in the nose. Notes of white flowers, citrus peel, beeswax panel, dried peaches, candied white fruit and dried figs.

In the mouth it is balanced, unctuous and very rich, with a bright acidity.

Analysis

ABV: 13.74 % by Vol.

Free SO₂: 42 mg/l.

Total SO₂: 230 mg/l.

Total acidity: 4.66 g/l (s.a).

Volatile acidity: 1 g/l (a.a.).

Residual sugar: 151 g/l.