



CHIVITE LAS FINCAS ROSÉ 2016

Indicación Geográfica Protegida (IGP) Vino de la Tierra 3 Riberas

ORIGIN

Las Fincas is the product of a long friendship between Julián Chivite and the Arzak family and their shared passion for rosé wines. The grapes come from vineyards in northern Navarra, which are influenced by Atlantic and Continental climates.

VARIEDAD

65% Garnacha y 35% Tempranillo.

VINTAGE CHARACTERISTICS

The cycle began with a rainy winter and a mild spring, after which came one of the driest summers in history with over 100 consecutive days without rain. This lack of precipitation definitively marked the vintage by creating stress on the vine, which delayed ripening and created the right conditions for the grapes to reach the end of their vegetative cycle in perfect health.

VINIFICATION

The careful winemaking process is based around the traditional bleeding method, or saignée, which takes place after a brief maceration period allowing for the extraction of aromas, thus preserving the characteristic refinement of this wine. Low-temperature fermentation takes place over approximately 21 days in stainless steel tanks and then the wine is aged on its lees.

ALCOHOL 13.5% VOL

TASTING NOTES

Color: Pale pink.

Aroma: Intense. Very fruity – white stone fruit, pomegranate, fresh cherry, raspberry – with a delicate floral finish.

Palate: Smooth, balanced, unctuous, and lively, with a character and persistence that are surprising given the wine's delicate appearance.

PAIRING

An excellent match for rice dishes, barbecue, white meats, seafood, and salads.

SERVICE TEMPERATURE 10°- 12° C

CONTAINS SULPHITES.



www.chivite.com

J. CHIVITE FAMILY ESTATES

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