

CHIVITE FAMILY ESTATES

D.O. NAVARRA



FAMILY VINEMAKERS SINCE 1647

J. Chivite Family Estates is a winery of renowned winemakers and vinegrowers with the seal of the Chivite family, a history that dates back to 1647, in which eleven generations have defended a way of life based on the land and the vine.

One of the original founders and most respected producers of the D.O. Navarra Regulating Commission, Chivite uses Tempranillo, Syrah, white and red Garnacha, and Viura, amongst others to transmit the character of the terroir, which benefits from the confluence of Mediterranean, Atlantic, and continental climates.

Las Fincas wines come from the vineyards: Finca de Legardeta, owned for generations. Garnacha and Tempranillo are the grapes that show the terroir.

In 1860, Claudio Chivite grasped the opportunity presented by the crisis that the wine industry in France was experiencing, caused by the odium, and began to export the family's wines to the north of Europe to cater to the sudden leap in demand.

In the 20th century, Julián Chivite Marco, was convinced that the wine's future lay in the quest for excellence. His commitment to the quest for quality was reflected in the wines themselves.

Chivite Las Fincas, Rosado, 2023



HISTORY: Founded in 1647, Chivite Family Estates is one of the oldest producers in DO Navarra, producing traditional wines in the 3 Riberas region, a protected area including Ribera Alta, Ribera Baja, and Ribera del Duero.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, I.G.P. Vino de la Tierra, 3 Riberas.

Alcohol: 13.5%.

Variety: 60% Garnacha and 40% Tempranillo.

Aging: Grapes are gently pressed when they arrive at winery. Traditional saignée method for color and aroma extraction. Fermentation at a low temperature for 21 days. Aged on the lees in a stainless steel tank.

Tasting Notes:

Smooth, balanced, unctuous and lively, with a character and persistence that are surprising given the wine's delicate appearance. Intense nose. Very fruity (white stone fruit, pomegranate, cherry, strawberry), with a delicate floral finish.

Gastronomy: This vegan wine pairs well with rice dishes, barbecue, white meats, seafood, and salads.

Decanter: Chivite Las Fincas, Rosado 2015: 93 pts.

“Dedicated to the legendary Spanish chef Juan Mari Arzak, this should be a gastronomic rosé and it is. Clean, crisp, and incisive with mouthwatering acidity, it could be almost a white. Drink with prawns, shrimp, langoustines, and sashimi.”

Peñín, Aug., 2025. Chivite Las Fincas, Rosado 2024, 91 pts.