

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 Legardeta Tinto, 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: 14.5%.

Variety: 70% Syrah, 20% Garnacha, 10% Tempranillo.

Aging: In the winery, the grapes are carefully selected and placed in 20,000 kg stainless steel tanks using a gravity-fed process. After a brief cold maceration, fermentation takes place complemented by delicate manual pump-overs. Once malolactic fermentation is complete, the wine is transferred to French oak barrels to age for 7 months.

Tasting Notes:

Medium-high layer cherry red color. The flavor has a very smooth entry, showing elegance and balance, ending in a fresh and pleasant exit. On the nose, very fine and subtle. Fresh notes of red and black fruits, with spicy nuances and fine wood.

Gastronomy: Pairs very well with roasted lamb, grilled red meats, cured meats, stews, and rice-based dishes.