

# 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 20<sup>th</sup> 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 Chardonnay, 2024



**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:** 100% Chardonnay.

**Aging:** After a brief maceration period, the grapes are gently pressed. The must is then transferred to stainless steel tanks or French oak barrels for fermentation. The wine subsequently spends five months maturing on fine lees, which gives it a rich texture and enhances its aging potential in the bottle.

### Tasting Notes:

Yellow straw color with green highlights. Flavorful with a fruity touch that makes it especially enjoyable. Its profile evolves positively, maintaining energy and freshness throughout. On the nose, vibrant aromas of tropical fruits like passion fruit and pineapple, citrus, with delicate floral, smoky, and mineral notes.

**Gastronomy:** Pairs very well with fresh cheeses, seafood, white meats, oily fish, or lasagna.

**James Suckling: Awarded 90 points to Legardeta Chardonnay 2023 in 2025.** "A hint of sweet corn and oatmeal derived from the lees and ripeness, accompanied by sliced pineapple and orchard fruits. The palate displays a medium to full body with good intensity and a light phenolic touch on the finish. This is more expressive on the palate. Vegan. Drink now." — Zekun Shuai

**Peñín, Aug., 2025.** Chivite Legardeta Chardonnay 2024, 90 pts.