

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, Blanco, 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% White Garnacha.

Aging: Using the saignée method, the free-run juice of Garnacha Blanca is collected, with 100% fermented in stainless steel tanks. Subsequent aging on the lees is crucial for its delicate expression on the palate.

Tasting Notes:

Fresh and sweet entry with some creaminess, voluminous. Long and refreshing finish. On the nose, there is a high aromatic intensity, aromatic balance with floral notes, white stone fruits, and a subtle citrus and herbal background.

Gastronomy: This vegan wine is good company for raw or steamed fish and shellfish. It serves as a good counterpoint to dishes made with butter or other white wines.

Peñín, Aug., 2025. Chivite Las Fincas, Blanco 2024, 90 pts.