

Chivite

COLECCIÓN 125
Rosado 2023

INFORMATION

- **Type of wine:** Aged rosé wine
- **Production:** 12,500 bottles
- **Region/D.O.:** IGP 3 Riberas
- **Varieties:** Garnacha, tempranillo, syrah
- **Climate:** Atlantic – Continental
- **Aging:** 12 months in barrel

TECHNICAL DETAILS

- **Alcohol:** 13,5%
- **PH:** 3,41
- **Total acidity:** 4,93 g/l
- **Residual sugar:** 1,3 g/l

TASTING NOTES

- **Appearance:** Intense, bright raspberry-pink color.
- **Nose:** Elegant and complex, with notes of fresh red fruit and subtle floral hints, complemented by creamy nuances and a delicate spicy background.
- **Palate:** Broad and enveloping entry with good structure. Rich and smooth mouthfeel, shaped by extended lees contact, balanced by fresh acidity that brings tension and vibrancy. Long, flavorful, and persistent finish.
- **Serving temperature:** Between 12 and 14°C.

 www.chivite.com

 @chivite1674



“A rosé with a lot of personality and character. Fresh and fleshy on the palate.”

David González, winemaker

From Finca Estate, a groundbreaking rosé: Garnacha, Tempranillo, and Syrah aged in barrels, with unique complexity

DESCRIPTION

Colección 125 range was created to celebrate the anniversary of the winery's first export, honoring its pioneering spirit. These historic wines are destined for aging, essential for collectors and wine lovers who value tradition and want to enjoy the highest quality.

WINEMAKING

The grapes are hand-harvested and, after a brief maceration, the must is extracted by the traditional bleeding method. It is then transferred to French oak barrels to ferment and mature in contact with its fine lees for six months.

VINEYARDS AND SOILS

At Legardeta Estate, three distinctive plots. “Caracierzo” rises to 450 meters, composed of Garnacha vines over four decades old, oriented northwest on clay-limestone soils with a gentle slope. “La Zamaca” faces south at the same altitude, hosting young Syrah vines. “Musquildia” shares the altitude and richness of clay-limestone soil, but with a southwest orientation, where our Tempranillo vines, also over forty years old, benefit from a unique microclimate to express their full potential.



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VINTAGE

2023, known as the year of the earliest harvest in Navarra's history, was defined by extreme heat and prolonged drought. The lack of rainfall proved favorable for harvesting grapes in optimal condition.

PLOTS

- **Location:** Navarra
 - **Training:** Trellis
 - **Slope:** Average of 5%
 - **Altitude:** 450 m
 - **Soil:** Clay-limestone
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- **Variety:** Garnacha
 - **Plot:** Caracierzo
 - **Orientation:** Northwest
 - **Vine age:** Over 40 years
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- **Variety:** Syrah
 - **Plot:** La Zamaca
 - **Orientation:** South
 - **Vine age:** Over 10 years
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- **Variety:** Tempranillo
 - **Plot:** Musquildia
 - **Orientation:** Southwest
 - **Vine age:** Over 40 years



LEGARDETA ESTATE

Legardeta Estate, located in Villatuerta between La Rioja and Bordeaux, 40 km from Pamplona, enjoys an Atlantic-continental climate and a unique microclimate moderated by the Ega River. This setting ensures average temperatures 4°C lower than the surrounding areas, protecting the vines from spring frosts and promoting balanced ripening. With over 103 hectares of vineyards integrated into a landscape of vibrant biodiversity, it benefits from a geography that promotes diverse microclimates, thanks to its privileged location between the Pyrenees and the Ebro River Basin.

The mix of Tertiary limestone sandstone soils, an altitude of up to 565 meters, and one of the highest planting densities in Spain promotes high-quality grapes, intensifying the complexity and character of our wines. Legardeta reflects a meticulous selection of both native and international varieties adapted to its diverse soils: clay for body and structure, limestone for finesse and elegance, and sandy soils for improved drainage.

A unique environment that allows the cultivation of Tempranillo, Syrah, and Garnacha Tinta, each contributing their unique qualities. Tempranillo, in limestone with sandy soils, stands out for its elegance and structure, offering a balance between fruit intensity and tannic finesse. Syrah and Garnacha, on the other hand, enrich the aromatic palette with spicy and fruity notes, respectively. The practice of careful and sustainable viticulture, with over 6,000 plants per hectare, not only underscores our commitment to excellence but also enhances the uniqueness of Legardeta, providing unique conditions for the maturation of these varieties.

