

Chivite

LAS FINCAS
Blanco 2025



"A white wine with floral aromas and refreshing freshness. Vibrant and well-balanced."

David González, Winemaker

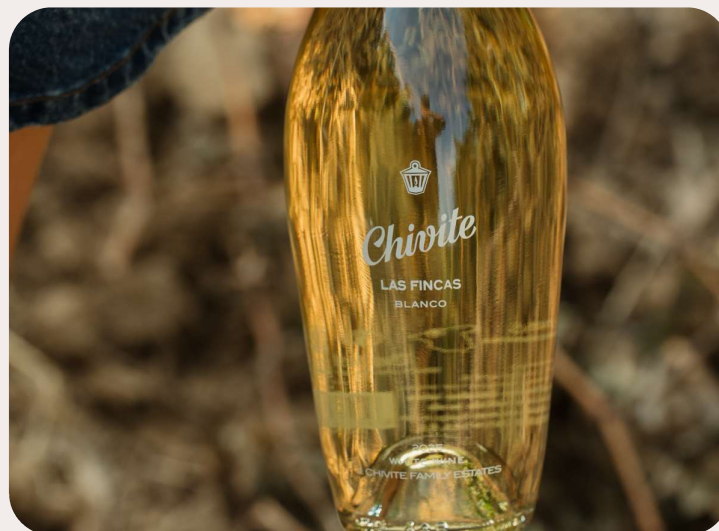
Expressive white wine from Navarra with Garnacha Blanca. Fresh, pleasant, and elegant, with floral aromas.

DESCRIPTION

Chivite Las Fincas range comes from selected vineyards in Navarra, blending the Atlantic-continental climate with 375 years of winemaking tradition. This range merges the skill of our vinegrowers with the creativity of our winemaker, producing innovative and avant-garde wines. This white wine is delightful and expressive, with intense fruitiness. It has a precise minerality in its acidity.

WINEMAKING

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.



INFORMATION

- **Type of wine:** Young white wine
- **Region/D.O.:** D.O Navarra
- **Varieties:** Garnacha Blanca
- **Climate:** Atlantic - Continental

TECHNICAL DETAILS

- **Alcohol:** 13 %
- **pH:** 3.28
- **Total acidity:** 4.04 g/l
- **Residual sugar:** 1,4 g/l



VEGAN

TASTING NOTE

Appearance: Pale yellow color with greenish highlights, clear and bright.

Nose: Aromas of white and stone fruits, with citrus and floral notes, accompanied by a subtle mineral undertone.

Palate: Fresh, smooth, and enveloping on the palate, with good structure and balanced acidity.

SERVICE TEMPERATURE

Recommended between 10 and 12°C.

 www.chivite.com

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