

Chivite

FINCA LEGARDETA
Chardonnay 2025

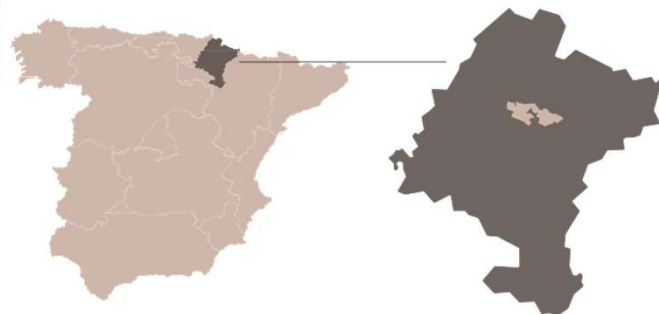


DESCRIPTION

As a prelude to the iconic Colección 125, Legardeta is a tribute to the identity of our surroundings. Grapes from Legardeta Estate express themselves with great fruit richness, solid structure, and innate elegance. Creating wines that showcase varietal purity and the diversity of our vineyards with great precision and clarity.

WINEMAKING

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.



Navarra

Finca Legardeta

INFORMATION

- **Type of wine:** Aged white wine
- **Region/D.O.:** D.O. Navarra
- **Vintage:** 2025
- **Varieties:** Chardonnay
- **Climate:** Atlantic - Continental
- **Aging:** Partially fermented in French oak barrels.

TECHNICAL DETAILS

- **Alcohol:** 13.5%
- **PH:** 3.39
- **Total acidity:** 3.67 g/l
- **Residual sugar:** 1.2 g/l

TASTING NOTES

- **Appearance:** Bright color, yellow with greenish reflections.
- **Nose:** Expressive aroma, dominated by fresh white and stone fruit, with citrus and floral notes over a mineral background. The oak appears very subtle, barely hinted at.
- **Palate:** Balanced and enveloping, with good creaminess and a pronounced sensation of freshness.
- **Pairings:** Fish, poultry, seafood, rice dishes, pasta, and mushrooms.
- **Serving temperature:** Recommended at 12°C.

 www.chivite.com

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