

# Chivite

FINCA LEGARDETA  
Tinto 2024

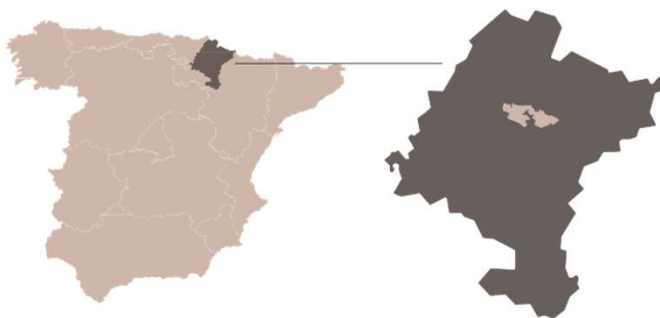


## DESCRIPTION

As a prelude to the iconic Collection 125, Legardeta pays tribute to the identity of our surroundings. Grapes from Finca Legardeta express themselves with remarkable fruit richness, a solid structure, and innate elegance. We craft wines that highlight the varietal purity and diversity of our vineyards, with exceptional precision and clarity

## WINEMAKEING

At the winery, we meticulously select the grapes and gently place them into 20,000 kg stainless steel tanks using a gravity-fed process. After a brief period of cold maceration, fermentation begins, accompanied by delicate manual pump-overs. Following the completion of malolactic fermentation, the wine is transferred to French oak barrels, where it undergoes aging for 12 months



Navarra

Finca Legardeta

## INFORMATION

- **Type of wine:** Aged red wine
- **Region/D.O.:** D.O. Navarra
- **Varieties:** Syrah, garnacha, tempranillo
- **Vintage:** 2024
- **Climate:** Atlantic - Continental
- **Ageing:** 12 month in french oak

## TECHNICAL DETAILS

- **Alcohol:** 14%
- **PH:** 3,53
- **Total acidity:** 4,89 g/l
- **Residual sugar:** 0,62 g/l

## TASTING NOTES

- **Appearance:** Medium-high layer, cherry red.
- **Nose:** Very refined and subtle. Fresh notes of red and black fruits, with spicy nuances and a hint of fine wood.
- **Palate:** Smooth entry, showcasing elegance and balance. Fresh and pleasant finish.
- **Pairing:** rice dishes, roasts, red meats, cured meats, and steak tartare.
- **Serving temperature:** It is recommended to serve between 14 at 16°C

 [www.chivite.com](http://www.chivite.com)

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