

Chivite

Legardeta Chardonnay

At Finca Legardeta the Chardonnay has found a unique stronghold with a climate and soils that are very conducive to its expression and typicity, resulting in a wine of great character and finesse.

The grapes are harvested by hand and placed in crates so that they arrive intact at the winery, where they are carefully sorted. After a short maceration, the grapes are gently pressed. Once settled, the resulting must is transferred into stainless-steel vats or French oak barrels, where it ferments and remains on its lees for about 5 months.

