

Chivite

Legardeta Garnacha

The Garnacha is a "polyhedral" varietal that can create wines of very differing styles, depending on their origin and the production process used. In Legardeta, we achieve the difficult balance of creating full-bodied and fruit-forward wines with a balanced level of alcohol and a mouthwatering acidity.

The grapes are carefully harvested by hand and placed into small 200 kg crates. Upon arrival in the winery, the grapes are sorted and gravity-fed into 20,000 kg stainless-steel vats, where the wine ferments at a controlled temperature. Gentle extraction by means of manual pumping over, is an important part of the process. Once the fermentation is completed, the wine is gravity-fed into French oak barrels where it will remain for around 12 months.

