

DOMAINE NICO

GRAND PÈRE PINOT NOIR 2022

*“The two most powerful warriors
are patience and time”*

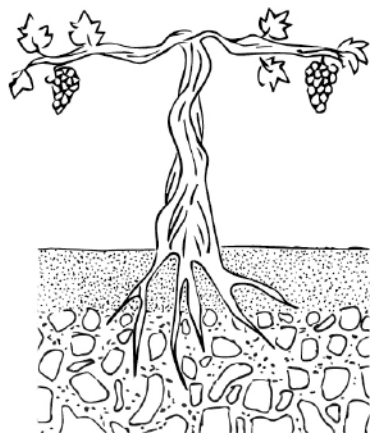
LEO TOLSTÓI



SOIL

Top Soil Depth: 50 cm loamy soil with surface gravel.

Subsoil type: Alluvial round rocks covered with limestone.



TASTING NOTES

*Intense fresh red fruits,
medium-high acidity.
Low perception of alcohol.
Fine and silky tannins.
Lengthy finish.*

TECHNICAL SHEET

Vintage: 2022

Varietal Composition: 100% Pinot Noir

Vineyard Location: Villa Bastías, Tupungato

Elevation: 1120 m.s.n.m. (3675 feet)

Planted: in 1993 | Dijon Clon: 115

Area: 2.6 hectares

Oak regimen: Aged 10 months. 18% in 20 hL oak foudre, 82% in third-use French oak barrels. François Frères barrels.

Alcohol: 12,5% V/V | *pH:* 3.40 | *T.A:* 5.55

Total production: 15.000 bottles

WINEMAKING

*Fermentation in roll-fermentor and 40 hL stainless steel tanks.
40% whole cluster. Average fermentation temperature: 26°C.
9-10 days maceration.*

REVIEWS



jamesuckling



Tim
Atkin^{MW}



vinous



Descor
ChadOS