

DOMAINE NICO

GRAND PÈRE PINOT NOIR 2023

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

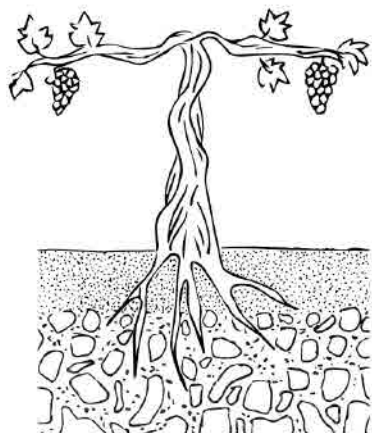
LEO TOLSTÓI



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: 2023

Varietal Composition: 100% Pinot Noir

Vineyard Location: Villa Bastías, Tupungato

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

Planted: in 1993 - Dijon Clon 115 | 2013 - Dijon Clon 828

Area: 2.6 hectares

Oak regimen: Aged 8 months. 40% in 20 hL oak foudre, 60% in third-use French oak barrels. François Frères barrels.

Alcohol: 13,2% V/V | *pH:* 3.45 | *T.A:* 5.9

Total production: 16.200 bottles

WINEMAKING

Fermentation took place in a Roll-Fermentor and concrete eggs. The whole cluster percentage was 30%. Maceration lasted 10 days, and malolactic fermentation was carried out in barrels. 100% of the wine underwent oak aging for 8 months (40% in 20 hL foudre, 60% in third-use barrels). The barrels used were François Frères with extra-fine grain, 228 liters, lightly toasted, and the foudre was of fifth use, made of French oak.

REVIEWS



**Descor
Chadós**



vinous