

DOMAINE NICO

HISTOIRE D'A PINOT NOIR 2022

"My heart is as open as the sky"

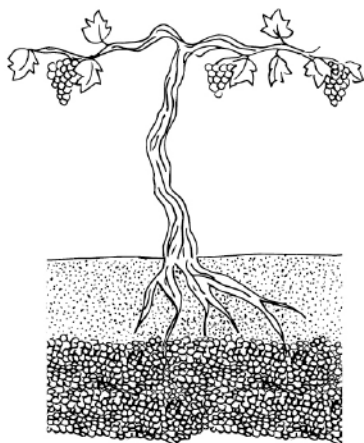
FROM THE KAMA SUTRA



SOIL

Between depths of 0-70 cm:
loamy soil with calcium carbonate.

Between depths of 70-150 cm:
gravel and stone 2 to 5 cm thick.



TASTING NOTES

Red fruit and presence of herbs such as thyme, spices and clove. Medium-high acidity. Low alcohol. Slightly mineral and vertical mouth. Integrated oak. Grainy tannins.

TECHNICAL SHEET

Vintage: 2022

Varietal Composition: 100% Pinot Noir

Vineyard Location: Gualtallary, Tupungato

Elevation: 1350 m.s.n.m. (4429 feet)

Planted: in 1998 | Dijon Clon: 115

Area: 1.75 hectares

Oak regimen: Aged 12 months in 10% new barrels, 30% second-use and 60% third-use barrels. All French oak, 100% François Frères.

Alcohol: 12,0% V/V | *pH:* 3.37 | *T.A:* 6.79

Total production: 4.800 bottles

WINEMAKING

Fermentation in roll-fermentor and 30 hL concrete eggs. The parcela was fermented with 40% whole cluster. Average fermentation temperature: 22°C. 11-13 days maceration.

REVIEWS



jamesuckling



Tim
Atkin^{MW}



Descor
ChadOS



vinous