

DOMAINE NICO

HISTOIRE D'A PINOT NOIR 2023

"My heart is as open as the sky"

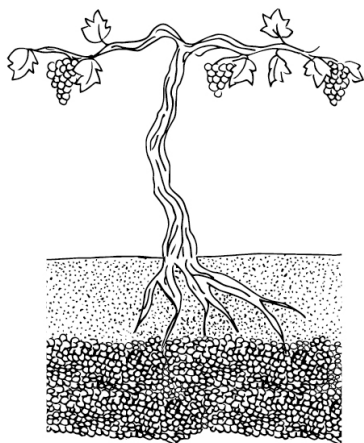
FROM THE KAMA SUTRA



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: 2023

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, 20% second-use and 70% third-use barrels. All French oak, 100% François Frères.

Alcohol: 13,2% V/V | *pH:* 3.41 | *T.A:* 5.9

Total production: 6.632 bottles

WINEMAKING

Fermentation took place in Roll-Fermentors with 40% whole clusters.

The fermentation temperature was 22°C, with macerations lasting 11 days.

Malolactic fermentation was carried out in barrels.

100% of the wine underwent oak aging for 12 months (10% in first-use barrels, 20% in second-use barrels, and 70% in third-use barrels). The barrels used were François Frères with extra-fine grain, 228 liters, lightly toasted.

REVIEWS



**Descor
Chadós**



vinous