

# DOMAINE NICO

## LA SAVANTE PINOT NOIR 2023

*“She who hears, but does not hold what she has heard, learns nothing”.*

DANTE ALIGHIERI

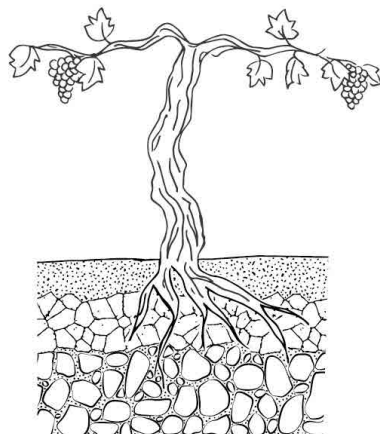


### SOIL

*Between depths of 0-40 cm:* loose, sandy, loam soil.

*Between depths of 40-60 cm:* reddish-hued compact calcium carbonate.

*Between depths of 60-110 cm:* 90% boulder debris 5 cm in thickness, with dispersed calcium carbonate.



### TASTING NOTES

*Red-mineral fruit, with slight reduction and a touch of citrus. Orange peel. Earthy character. High Acidity and low alcohol content. Vertical wine. Layered tannins.*

### TECHNICAL SHEET

#### Vintage: 2023

*Varietal Composition:* 100% Pinot Noir

*Vineyard Location:* Gualtallary, Tupungato

*Elevation:* 1450 m.s.n.m. (4757 feet)

*Planted:* in 1994 | Dijon Clones: 115 & 777

*Area:* 1.44 hectares

*Oak regimen:* Aged 12 months in 10% new barrels, 40% second-use and 50% third-use barrels. All French oak, 100% François Frères.

*Alcohol:* 13,2% V/V | *pH:* 3.35 | *T.A:* 5.27

*Total production:* 7.223 bottles

### WINEMAKING

*Fermentation took place in Roll-Fermentors and small stainless steel tanks. The clones 115 (90%) and 777 (10%) were fermented with 50% whole clusters, separately. The fermentation temperature was 24°C, with macerations lasting 11 days. 100% of the wine underwent oak aging for 12 months (10% in first-use barrels, 40% in second-use barrels, and 50% in third-use barrels). The barrels used were François Frères with extra-fine grain, 228 liters, lightly toasted.*

### REVIEWS



**Descor  
Chadós**



**vinous**