

DOMAINE NICO

LE PARADIS PINOT NOIR 2022

“And then she turned her gaze towards the heavens”

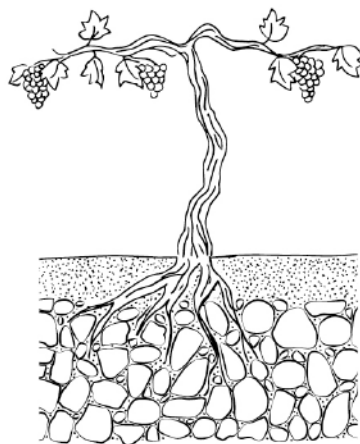
DANTE ALIGHIERI



SOIL

From 0 to 40 cm depth: sandy loam silt.

Below 40 cm depth: compacted calcium carbonate with many rounded stones.



TASTING NOTES

High intensity of mineral elements such as chalk, with some reduction and herbal notes. A few minutes after opening, berry aromatics appear. Layered and every-increasing aromas. Subtle, integrated oak. High acidity. Fine tannins.

TECHNICAL SHEET

Vintage: 2022

Varietal Composition: 100% Pinot Noir

Vineyard Location: Gualtallary Alto, Tupungato

Elevation: 1500 m.s.n.m. (4921 feet)

Planted: in 2011 | Dijon Clon: 667

Area: 1.1 hectares

Oak regimen: Aged 12 months in 20% new barrels, 30% second-use and 50% third-use barrels. All French oak, 100% François Frères.

Alcohol: 13,0% V/V | *pH:* 3.53 | *T.A:* 6.7

Total production: 1.882 bottles

WINEMAKING

The grapes were vinified separately in micro-vinifications in 600 L oak roll-fermentors and in small stainless steel vats. 50% whole bunches. Max. fermentation temperature 23 degrees. 16 days maceration.

REVIEWS



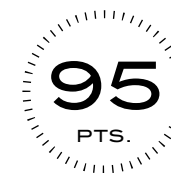
jamesuckling



Descor
Chadós



Tim
Atkin



vinous