

DOMAINE NICO

HISTOIRE D'A PINOT NOIR

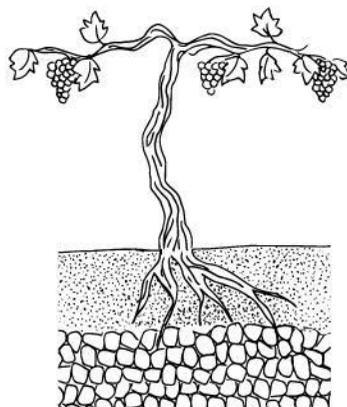
"My heart is as open as the sky"

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.



TECHNICAL SHEET

Vintage: 2021

Varietal Composition: 100% Pinot Noir

Vineyard Location: Gualtallary, Tupungato | *Elevation:* 1350 m.s.n.m. (4429 feet)

Planted: in 1998 | *Dijon clones:* 115

Area: 1.75 hectares

Oak regimen: Aged 15 months in 30% new, 50% second use and 20% third use. All French oak, 100% François Frères

Alcohol: 12,5 %V/V | *pH:* 3.52 | *T.A:* 5.84

Total production: 5841 bottles

WINEMAKING

Fermentation in roll-fermentor and 30 hL concrete eggs. The parcela was fermented with 40% whole cluster. Average fermentation temperature 22 degrees. 12 days maceration.

TASTING NOTES

Cherries, floral, herbal and mushrooms. Concentrated but elegant on the palate with a long finish. Lots of spice in the mouth.

REVIEWS



Robert Parker
WINE ADVOCATE



vinous



Descor
ChadOS



JAMES
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Tim
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