

# DOMAINE NICO LE PARADIS PINOT NOIR 2016

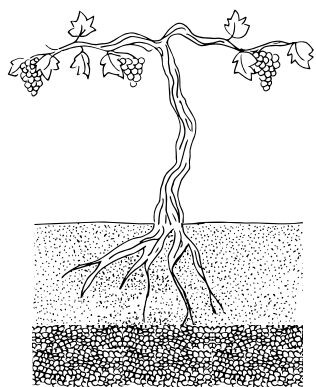
*“And then she turned her gaze towards the heavens”*

DANTE ALIGHIERI



## SOIL

*Deep soil with calcium carbonate texture and boulder presence at depths of 80 – 110 cm.*



## TASTING NOTES

*High intensity of fresh red fruit and mineral character, with herbal notes. Subtle, integrated oak. Clean and sharp acidity. Chalky tannins.*

## TECHNICAL SHEET

### **Vintage: 2016**

*Varietal Composition: 100% Pinot Noir*

*Vineyard Location: Gualtallary, Tupungato | Elevation: 1500 m.s.n.m. (4921 feet)*

*Planted: In 2011 | Dijon clone 667*

*Area: 1.1 hectares*

*Oak regimen: 15 months, 100% French oak barrels (500 liters)*

*Alcohol: 13 %V/V | pH: 3.55 | TA: 5.85*

*Total production: 2281 bottles*

## WINEMAKING

5 days of cold maceration at 6 Celsius degrees. Fermentation in stainless steel tanks at a maximum temperature of 24-25 Celsius degrees. Slow seasonal malolactic fermentation in 2000 L Foudre barrel, concluding in spring.

## REVIEWS



**Tim  
Atkin**



JAMES SUCKLING.COM



*Stephen Tanzer's*