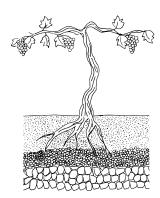
DOMAINE NICO LE PARADIS PINOT NOIR 2018

"And then she turned her gaze towards the heavens"



SOIL

Deep soil with calcium carbonate texture and boulder presence at depths of 40 – 60 cm.



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: 2018

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: Aged 18 months in 20% new barrels, 40% third-use and 40% fourth-use

French barrels (500L)

Alcohol: 13 %V/V | *pH:* 3.4 | *T.A:* 5.62

Total production: 2340 bottles

WINEMAKING

The grapes from this small parcel were elaborated in 12 separate microfinifications. 50% of the microvinifications were fermented in small vats of 800L and 50% was fermented in Oak roll-fermentor of 600L. Max. Fermentation temperature: 24°C, 13-16 days maceration.

REVIEWS









