DOMAINE NICO GRAND PÈRE PINOT NOIR

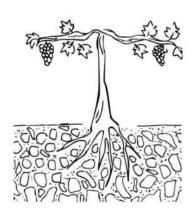
"The two most powerful warriors are patience and time"



SOIL

Top Soil Depth: 0.50 m loamy soil with surface gravel.

Subsoil Type: Alluvial round rocks covered with limestone.



TECHNICAL SHEET

Vintage: 2021

Varietal Composition: 100% Pinot Noir

Vineyard Location: Villa Bastías, Tupungato | Elevation: 1120 m.s.n.m. (3675

feet)

Planted: in 1993 | Dijon clones: 115

Area: 2 hectares

Oak regimen: Aged 14 months in 20% new oak, 40% second use, 35% third

use and 5% without oak. All French oak, 100% François Frères

Alcohol: 12,5 %V/V | pH: 3.46 | T.A: 5.7

 ${\it Total production:}~13443~{\rm bottles}$

WINEMAKING

Fermentation in roll-fermentor and 40 hL stainless steel tanks. 50% of the parcela was fermented with 50% whole cluster. Average fermentation temperature 26 degrees. 12 days maceration.

TASTING NOTES

Intense black fruits, thyme and mushrooms. full-bodied, good balance and good acidity.

REVIEWS











