

# DOMAINE NICO

## HISTOIRE D'A PINOT NOIR

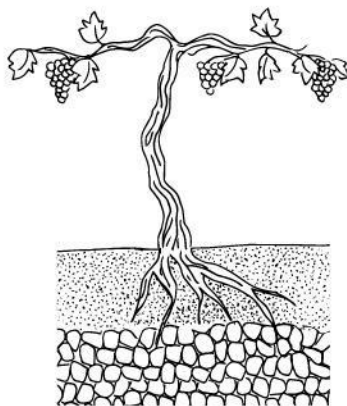
*"My heart is as open as the sky"*

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.



### TASTING NOTES

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

### 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.*

### REVIEWS



Robert Parker  
WINE ADVOCATE



vinous



Descor  
Chadós



JAMES  
SUCKLING  
.COM



Tim  
Atkin