

DOMAINE NICO GRAND PÈRE PINOT NOIR 2020

“The two most powerful warriors are patience and time”

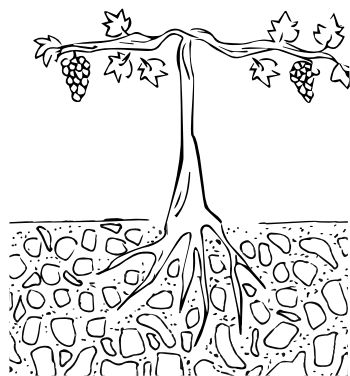
LEO TOLSTOY



SOIL

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

Subsoil Type: Alluvial round rocks covered with limestone.



TASTING NOTES

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

TECHNICAL SHEET

Vintage: 2020

Varietal Composition: 100% Pinot Noir

Vineyard Location: Villa Bastias, Tupungato | *Elevation:* 1120 m.s.n.m. (3675 feet)

Planted: In 1993 | *Dijon clone* 115

Area: 2 hectares

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

Alcohol: 13%V/V | *pH:* 4.46 | *T.A:* 5.73

Total production: 15000 bottles

WINEMAKING

The fermentation was only in roll-fermentor of 500 liters. 50% of the parcela was fermented with 50% whole cluster, 30% with 20% whole cluster and the rest without whole cluster. Max. Fermentation temperature: 26° C, 7 to 11 days maceration. Malolactic fermentation in barrel.

REVIEWS

