

# DOMAINE NICO

## HISTOIRE D'A PINOT NOIR 2020

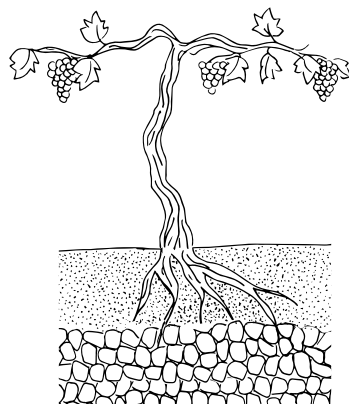
*"My heart is as open as the sky"*

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: 2020

*Varietal Composition:* 100% Pinot Noir

*Vineyard Location:* Gualtallary, Tupungato | *Elevation:* 1350 m.s.n.m. (4429 feet)

*Planted in:* 1998 | *Dijon clone* 115

*Area:* 1.75 hectares

*Oak regimen:* Aged 15 months in 30% new barrels and 50% second-use, 20% fourth use. All french oak Francois frères

*Alcohol:* 13.5 %V/V | *pH:* 3.49 | *T.A:* 5.76

*Total production:* 5160 bottles

### WINEMAKING

The fermentation was in roll-fermentor and concrete eggs. The parcela was fermented with 50% whole cluster. Max. Fermentation temperature: 24° C, 11 to 17 days maceration. Malolactic fermentation in barrel.

### REVIEWS



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