



VINO DE PARCELA
VALLE DE UCO, MENDOZA, ARGENTINA



PRODUCER PROFILE

Estate owned by: Laura Catena
Winemaker: Roy Urvieta
Total acreage under vine: 20
Estate founded: 1902
Winery production: 9474 Bottles
Region: Uco Valley
Country: Argentina

Domaine Nico Grand Père 2018

WINE DESCRIPTION

Elegant and classic Pinot Noir that fits the name "Grandfather". Laura has a profound respect for what grandparents do for children, and she wanted to honor their love and wisdom with this wine.

Villa Bastias is located in Tupungato within the Uco Valley. The vineyard is old and planted with Dijon Clones in 1993. The Grand Père parcel is more shaded than the sunnier Grand Mere section, with delicate red fruits and high acidity. Wine-making is traditional and gentle for these delicate wines. Yields are extremely low in both sites due to the age of the vineyard.

Fermented with 20% whole clusters and indigenous year in Oak roll-fermentor of 600L and 50% stainless-steel tanks. Punch-down extraction was done by hand with max temperature reaching 25 Celsius for 7-14 days. Malolactic fermentation took place in barrel.

TASTING NOTES

Intense fresh red fruits, medium-high acidity. Low perception of alcohol. Fine and silky tannins with a lengthy finish.

VINEYARD & PRODUCTION INFO

Vineyard name:	Villa Bastias
Vineyard size:	5
Soil composition:	Gravel and Clay-Loam
Elevation:	3,675 feet
Year vineyard planted:	1993
First vintage of this wine:	2017
Bottles produced of this wine:	9474
Average Wine Age:	7

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation temperature:	25 C °F
Maceration technique:	Punch Down by Hand
Length of maceration:	7-14 Days days
Type of aging container:	French Oak Barrels
Age of aging container:	25% new and 75% second use
Type of oak:	French
Length of aging before bottling:	15 Months
Total SO ₂ :	69 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.51
Residual sugar:	2.17 g/L
Acidity:	5.55 g/L
Dry extract:	25.9 g/L

DOMAINE NICO GRAN PÈRE PINOT NOIR 2018

“The two most powerful warriors are patience and time”

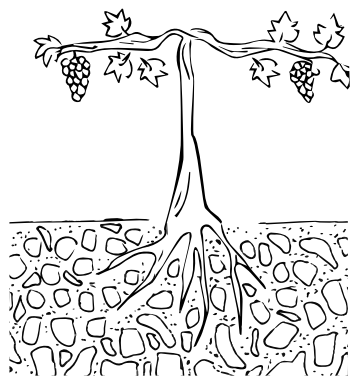
LEO TOLSTOY



SOIL

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

Subsoil Type: Alluvial round rocks covered with limestone.



TASTING NOTES

Intense fresh red fruit, medium-high acidity. Low perception of alcohol. Fine and silky tannins. Lengthy finish.

TECHNICAL SHEET

Vintage: 2018

Varietal Composition: 100% Pinot Noir

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

Planted: In 1993 | Dijon clone 115

Area: 2 hectares

Oak regimen: Aged 18 months in 10% new barrels, 40% second-use and 50% fourth-use French barrels.

Alcohol: 13 %V/V | pH: 3.51 | T.A: 5.55

Total production: 9474 bottles

WINEMAKING

Fermented with 20% whole clusters oak roll-fermentor of 600 L and 30% in stainless steel tanks. Max. Fermentation temperature: 26°C, 12-15 days maceration. Malolactic fermentation in barrel.

REVIEWS



**Tim
Atkin**



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