



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: 5802 Bottles
Region: Uco Valley
Country: Argentina

Domaine Nico Histoire D'A 2018

WINE DESCRIPTION

In both La Savante and Histoire d'A we use whole clusters during fermentation to highlight the texture and graininess of the wines. Histoire d'A is a generous due to great sun exposure, with cinnamon, cloves, and perceived sweetness to the tannins.

Fermented with 40% whole cluster and indigenous yeast in Oak roll- fermentor of 600L. 10-12 day maceration with malolactic fermentation in barrel.

TASTING NOTES

Spicy and herbal Character, with cinnamon, black pepper and clove. Moderate acidity with sweet and round tannins.

FOOD PAIRING

VINEYARD & PRODUCTION INFO

Vineyard name:	Gualtallary, Tupungato
Vineyard size:	4
Soil composition:	Gravel and Clay-Loam
Elevation:	4,429 feet
Year vineyard planted:	1998
First vintage of this wine:	2017
Bottles produced of this wine:	5802
Average Wine Age:	9

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Oak Roll-fermentor
Length of alcoholic fermentation:	10-12 days days
Fermentation temperature:	26 C °F
Malolactic fermentation:	in Barrel
Type of aging container:	French Oak Barrel
Age of aging container:	20% New and 80% second use
Type of oak:	French
Length of aging before bottling:	18 Months
Total SO ₂ :	66 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.51
Residual sugar:	2.04 g/L
Acidity:	5.62 g/L
Dry extract:	23.8 g/L

DOMAINE NICO

HISTOIRE D'A PINOT NOIR 2018

"My heart is as open as the sky"

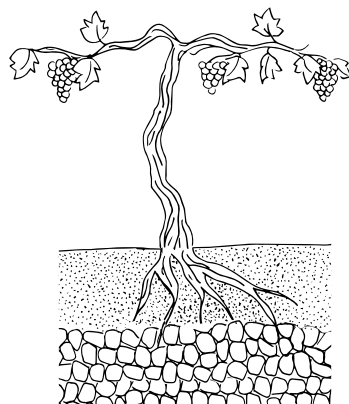
FROM THE KAMA SUTRA



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

Spicy and herbal character, with cinnamon and black pepper and clove. Moderate acidity. Sweet and round tannins.

TECHNICAL SHEET

Vintage: 2018

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 18 months in 20% new barrels and 80% second-use French barrels

Alcohol: 13 %V/V | pH: 3.51 | T.A: 5.62

Total production: 5802 bottles

WINEMAKING

Fermented in oak roll-fermentor of 600 and small. Max. Fermentation temperature: 26°C, 10-12 days maceration. Malolactic fermentation in barrel.

REVIEWS



**Tim
Atkin**



JAMES SUCKLING.COM