



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: 5953 Bottles  
Region: Uco Valley  
Country: Argentina

## Domaine Nico La Savante 2018

### WINE DESCRIPTION

La Savante or "The Scholar" in the feminine, pays homage to the scholarly women, who can be feminine and serious at the same time, like this wine.

In both La Savante and Histoire d'A we use whole clusters during fermentation to highlight the texture and graininess of the wines. La Savante has greater minerality with spicy red fruits.

Clone 115 was fermented with 20% whole clusters and indigenous yeast in Oak roll-fermentor of 600L and clone 777 was fermented with 50% whole clusters and indigenous yeast in small stainless-steel tanks of 500L. Punch-down extraction was done by hand. 7-10 days of maceration with malolactic fermentation in the barrel.

### TASTING NOTES

Red fruit with presence of herbs such as thyme, spices, and clove. Medium-high acidity, low alcohol, slight minerality alongside integrated oak and grainy tannins.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Gualtallary, Tupungato
Vineyard size:	4
Soil composition:	Gravel and Clay-Loam
Elevation:	4,757 feet
First vintage of this wine:	2017
Bottles produced of this wine:	5953
Average Wine Age:	9 Years

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless-Steel
Fermentation temperature:	Max 26 Celsius °F
Malolactic fermentation:	In barrel
Age of aging container:	20% New 80% Second use
Type of oak:	French Oak
Length of aging before bottling:	18 Months
Total SO <sub>2</sub> :	73 mg/L

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.54
Residual sugar:	1.87 g/L
Acidity:	5.7 g/L
Dry extract:	26.3 g/L

# DOMAINE NICO LA SAVANTE PINOT NOIR 2018

*“She who hears, but does not hold what she has heard, learns nothing”.* DANTE ALIGHIERI

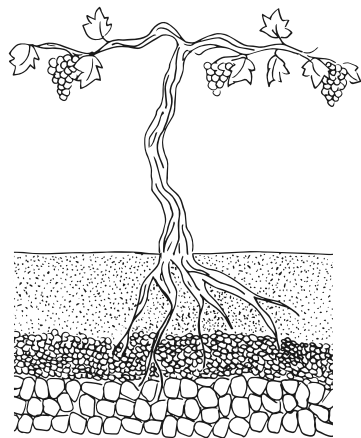


## SOIL

*Between depths of 0-40 cm: loose, sandy, loam soil.*

*Between depths of 40 – 60 cm: reddish-hued compact calcium carbonate.*

*Between depths of 60 – 110 cm: 90% boulder debris 5 cm in thickness, with dispersed calcium carbonate.*



## TASTING NOTES

*Red fruit and presence of herbs such as thyme, spices, and clove. Medium-high acidity. Low alcohol. Slightly mineral and vertical mouth. Integrated oak. Grainy tannins.*

## TECHNICAL SHEET

### Vintage: 2018

*Varietal Composition:* 100% Pinot Noir

*Vineyard Location:* Gualtallary, Tupungato

*Elevation:* 1450 m.s.n.m. (4757 feet)

*Planted:* In 1994 | *Dijon clones:* 115 and 777

*Area:* 1.44 hectares

*Oak regimen:* Aged 18 months in 10% new barrels and 90% second-use French barrels

*Alcohol:* 13.5 %V/V | *pH:* 3.54 | *T.A.:* 5.7

*Total production:* 5953 bottles

## WINEMAKING

Clone 115 was fermented in Oak-roll fermentor of 600 L and clone 777 was fermented in small vat of 800 L. Punch-down extraction by hand. Max. Fermentation temperature: 26°C, 10-13 days maceration. Malolactic fermentation in barrel.

## REVIEWS



JAMES SUCKLING.COM



Tim  
Atkin