

DOMAINE NICO LA SAVANTE PINOT NOIR 2020

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

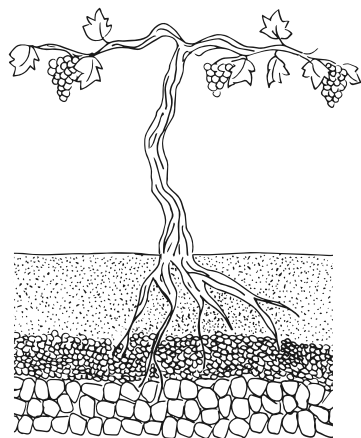


SOIL

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

Raspberries and a lot of graphite and phosphorus at the beginning. After a few minutes a lot of aromas of flowers, herbs and mushrooms. Herbal, linear and good acidity in the mouth.

TECHNICAL SHEET

Vintage: 2020

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 15 months 30% new barrels, 30% second-use and 40% third-use. All french oak François Frères

Alcohol: 13.5 %V/V | *pH:* 3.46 | *T.A:* 6.11

Total production: 5794 bottles

WINEMAKING

The fermentation was in roll-fermentor and small stainless steel tanks. Clone 115 was fermented with 40% whole cluster and clone 777 with 30% whole cluster. Max. Fermentation temperature: 24° C, 7 days maceration.

REVIEWS



JAMES SUCKLING.COM



Tim
Atkin



Descor
ChadOS