



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

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|--------------------------------|------------------------|
| 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

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|-----------------------------------|----------------------------|
| Varietal composition: | 100% Pinot Noir |
| Fermentation container: | Oak Roll-fermentor |
| Length of alcoholic fermentation: | 10-12 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

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