



T-OINOS

CLOS STEGASTA ASYRTIKO RARE



Vintage 2018

T-OINOS project

We experience wines of a site with distinctive rarity, without a doubt. One has, absolutely, to walk on this land, breath the air of Tinos to understand the dimension of the place.

Vintage 2018

Mild winter with low amount of rainfall. Budbreak commenced around middle of March. Flowering was set nicely on good spring weather conditions. Temperatures in May were high but they dropped significantly in June. July was very warm followed by a heavy rainfall at the end of it. August was mild with strong winds. Vintage is characterized as an excellent vintage for Asyrtiko with an extremely high quality of grapes and at the same time a good amount of crop.

Harvest took place very early in the morning. Successive picking of the grapes from a specific plot selected within Stegasta vineyard. Handpicked clusters placed in 20 Kg, were pressed in pneumatic press. Alcoholic fermentation with indigenous yeasts. Ageing over lies for 6 months partly in stainless steel tanks, amphores, and barrels.

The citrusy character of this variety shines through and its typical acidity is offset by just a touch of oak, giving an almost creamy feel to the palate. The finish is long and well balanced, with a distinctive mineral and savoury complexity.

Soil

Granite bedrock with sandy soil. Organically grown grapes. Asyrtiko plot is situated at 450m of altitude and 10.000 vines/ha with north-east orientation. The yield is 25hl/ha.

Varietal

Asyrtiko

Harvest dates

08/9/18 - 11/9/18

Alcohol

14%

