



CLOS STEGASTA ASYRTIKO



Vintage 2019

T-OINOS project

T-OINOS wine is the leading example, after all it is not just a wine but liquid energy. One is bewildered at first, no expected explosion of exuberant and useless aromas but a rising sensation of warmth, euphoria, comfort, verticality.

Vintage 2019

Mild winter with high amount of rainfall. Budbreak commenced around middle of March. Flowering was set in spring with high amount of rainfall and low temperatures that went on until the end of April. Temperatures in May were slightly elevated and they increased 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 a difficult vintage for Asyrtiko due to the weather conditions and the hail that occurred at the beginning of April. Nevertheless, the high quality of grapes and the low amount of crop led to an excellent result.

Harvest took place very early in the morning. Successive picking of the grapes of the same plot in Stegasta vineyard according to their maturity. Handpicked clusters placed in 20 Kg, were pressed in pneumatic press. Alcoholic fermentation with indigenous yeasts. Ageing over lies for 4 months partly in stainless steel tanks, amphores and barrels.

Elegant floral and citrus nose combine with a deeply saline minerality alongside rich, buttery flavors. The palate is mineral, rich, with excellent acidity and salinity. Elegant, fresh and well balanced finish.

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

18/9/19 - 25/9/19

Alcohol

14%