



CLOS STEGASTA ASYRTIKO RARE 2018

Notes:



Grape variety: 100% Asyrtiko

Technical information: 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.

Yield: 25hl/ha

Harvest dates: 08/09-11/09/18

Alcohol : 14%

The Vintage:

Mild winter with low amount of rainfall. Bud break 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.

Winemaking:

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

Winetasting notes:

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.