



CLOS STEGASTA ASYRTIKO 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 of the same plot according to their maturity. 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 4 months.

Winetasting notes:

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.