



CLOS STEGASTA ASYRTIKO RARE



Vintage 2022

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 2022

Cold winter with high amount of rainfall and heavy snow for about a week. Budbreak commenced beginning of April. Flowering was set on spring with low amount of rainfall and low temperatures that went on until the end of April. Temperatures in May were lower than usual, so were in June. July was mild. August was mild as well, with strong winds. In general, the growing season permitted a slow vine growth. The vintage of 2022 is characterized as an excellent vintage due to the ideal weather conditions and the homogeneous grape maturation.

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 bins, were pressed in pneumatic press. Alcoholic fermentation with indigenous yeasts. Ageing over lees for 8 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

02/10/22

Alcohol

13,5%

