



CLOS STEGASTA MAVROTRAGANO 2017

Notes:



Grape variety:

Mavrotragano

Technical information:

Soil: Granite bedrock with sandy clay soil
Organically grown grapes
Mavrotragano plot is situated on terraces at 400m of altitude and 11.000 vines/ha with north-east orientation.
Yield: 20hl/ha
Harvest dates: 18-19/09/17
Alcohol: 14.5%
Bottled: 20/03/19

The Vintage: Smooth winter with good amount of rainfall. Bud break around middle of March. Flowering was set nicely on good spring weather conditions. Summer was dry and mild until harvest not exceeding twelve degrees Celsius of difference between day and night. Vintage was characterized as an excellent vintage for Mavrotragano with an extremely high quality of grapes and at the same time a good amount of crop.

Winemaking: Whole berry grapes with a small percentage of whole clusters are gently introduced in two and three and a half tones open wooden vats. To gain more terroir expression, grapes were inoculated with the yeasts from our vineyards (research program in collaboration with Biocepage). The temperature is controlled. Malolactic fermentation is completed in barrels. The wine matures for twelve to fourteen months in 500lt oak barrels, 20% of which are new.

Winetasting notes: Deep red colour. Pepper, spice, moca, cacao, tobacco and dark cherries nose with oaky aromas. The mouth feel is rich, complex and generous, with long lasting finish. Great aging potential.