



CLOS STEGASTA MAVROTRAGANO



Vintage 2021

T-Oinos project

The magic of the site, the roughness of the climate on the island, the stress imposed on the vines lay the evidence of a production philosophy based on purity.

Vintage 2021

Mild winter with high amount of rainfall. Budbreak commenced at the end of March later than usual. Flowering was set on spring, at the end of May with low amount of rainfall. Temperatures in May were elevated, so were in June. July was quite warm with excessive heat peaks at the end of it. During August temperatures continued to be high. The vintage of 2021 was warm overall therefore, is characterized by high levels of concentration.

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 ten to twelve months in 500lt oak barrels, 20% of which are new.

Deep red colour. Pepper, spicy aromas, fresh black fruit, cacao, and cherries aromas. The mouthfeel is rich, complex and dynamic with smooth and precise tannins. Long lasting finish and a great aging potential.

Soil

Granite bedrock with sandy clay soil. Organically grown grapes. Mavrotragano plot is situated at 450m of altitude and 10.000 vines/ha with north-east orientation. The yield is 20hl/ha.

Varietal

Mavrtotragano

Harvest dates

14/9/21 - 16/9/21

Alcohol

14%

