



T-OINOS

## CLOS STEGASTA ASYRTIKO



Vintage 2021

### T-Oinos project

T-OINOS wine is the leading example, after all it is not just a wine but liquid energy. One is bewildered at first, no expected explosion of exuberant and useless aromas but a rising sensation of warmth, euphoria, comfort, verticality.

### 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.

Harvest took place very early in the morning. Successive picking of the grapes of the same plot in Stegasta vineyard according to their maturity. Handpicked clusters placed in 20 Kg bins, were pressed in pneumatic press. Alcoholic fermentation with indigenous yeasts. Ageing over lies for 4 months partly in stainless steel tanks, amphores and barrels.

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.

### 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

10/09/21 - 24/09/21

### Alcohol

13.5%

