



CLOS STEGASTA ASYRTIKO RARE



Vintage 2020

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 2020

Mild winter with high amount of rainfall. Budbreak commenced around middle of March. 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 slightly elevated, so were in June. July was warm but without excessive heat. August was mild with strong winds. The vintage of 2020 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 lies for 6 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

22/09/20

Alcohol

14%

