



CLOS STEGASTA MAVROTRAGANO RARE



Vintage 2019

T-OINOS project

After two years of viticulture based on soil structuring, the depth of the vines' roots and the improvement of their immune system, the 2018 vintage allowed us to produce wines of a rare energy and identity.

Vintage 2019

Mild winter with high amount of rainfall. Budbreak commenced around middle of March. Flowering was set on spring with high amount of rainfall and low temperatures that went on until the end of April. Temperatures in May were slightly elevated and they increased significantly in June. July was very warm followed by a heavy rainfall at the end of it. August was mild with strong winds. Nevertheless, the high quality of grapes and the low amount of crop led to an excellent result.

A selection of terraces within the same plot was made. Whole berry with a percentage of whole cluster grapes were 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.

Intensified colour. Dark black fruits, mature with a long aromatic depth. The mouthfeel is vibrant, expressive and energetic dominated by a schist dimension. Great ageing potential.

Soil

Granite bedrock with sandy clay soil. Organically grown grapes at Rasonas vineyard. Mavrotragano plot is situated on terraces at 400m of altitude and 11.000 vines/ha with north-east orientation. The yield is 20hl/ha.

Varietal

Mavrottragano

Harvest dates

05/9/2019

Alcohol

14%

