



CLOS STEGASTA MAVROTRAGANO



Vintage 2019

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 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.

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 mouth feel 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 on terraces at 400m of altitude and 11.000 vines/ha with north-east orientation. The yield is 20hl/ha.

Varietal

Mavrottragano

Harvest dates

26/9/19 - 27/9/19

Alcohol

14%

