



## CLOS STEGASTA ASYRTIKO



Vintage 2020

### 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 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 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, amphorea 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

09/09/20- 30/09/20

### Alcohol

13.5%