



T-OINOS

## T-OINOS MAVROSE



Vintage 2020

### T-OINOS project

The fine wine from a good vine planted in the right place, is the missing link between agriculture and haute couture. At its touch, we dive into beauty.

### 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.

Separate and successive handpicking of the grapes, in twenty kilos cages early in the morning. Grapes directly pressed. Fermentation in controlled temperatures.

Pale pink hue with violet reflections. The nose is full of cherry aromas with delicate red currant smell. Mouthwatering and fresh with a saline minerality after taste. A charming wine.

### Soil

Granite bedrock with sandy loam soil. Organically grown grapes Mavrotragano and Avgoustiatis plots are situated in 400m of altitude and density of the vines is 11.000 per ha. The yield is 25hl/ha.

### Varietal

80% Avgoustiatis  
20% Mavrotragano

### Harvest dates

11-20/09/20

### Alcohol

12.5%

