



## T-OINOS MAVROSE



Vintage 2021

### 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 2021

Mild winter with high amount of rainfall. Budbreak commenced at the end of March later than usual. Flowering was set on spring, at the end of May with low amount of rainfall. Temperatures in May were elevated, so were in June. July was quite warm with excessive heat peaks at the end of it. During August temperatures continued to be high. The vintage of 2021 was warm overall therefore, is characterized by high levels of concentration.

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

4-12/09/2021

### Alcohol

12.5%

