



T-OINOS

CLOS STEGASTA MAVROTRAGANO RARE



Vintage 2017

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 2017 vintage allowed us to produce wines of a rare energy and identity.

Vintage 2017

Smooth winter with good amount of rainfall. Budbreak around middle of March. Flowering was set nicely on good spring weather conditions. Summer was dry and mild until harvest not exceeding twelve degrees Celsius of difference between day and night. Vintage was characterized as an excellent vintage for Mavrotragano with an extremely high quality of grapes and at the same time a good amount of crop.

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.

Intense red colour. Pepper, spice, mature and dark cherries nose. The mouthfeel is vibrant, rich, complex and generous, with long lasting salty finish. 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

Mavrtotragano

Harvest dates

07/9/17 - 09/9/17

Alcohol

14.5%

