



T-OINOS

CLOS STEGASTA MAVROTRAGANO



Vintage 2018

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 2018

Mild winter with low amount of rainfall. Budbreak commenced around middle of March. Flowering was set nicely on good spring weather conditions. Temperatures in May were high but they dropped significantly in June. July was very warm followed by a heavy rainfall at the end of it. August was mild with strong winds. Vintage is characterized as an excellent vintage for Mavrotragano with an extremely high quality of grapes and at the same time a good amount of crop.

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

14/9/18 - 18/9/18

Alcohol

14.5%

