



T-OINOS

CLOS STEGASTA MAVROTRAGANO



Vintage 2017

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 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.

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, spice, moca, cacao, tobacco and dark cherries nose with oaky aromas. The mouthfeel is rich, complex and generous, with long lasting finish. 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

18/9/17 - 19/9/17

Alcohol

14.5%

