T-OINOS

T-OINOS AVGOUSTIATIS 2017

Notes:

***Grape variety**:* 100% Avgoustiatis

Technical information:
Soil: Granite bedrock with sandy limestone soil
Organically grown grapes
Avgoustiatis plots are situated in 400m of altitude and density of the vines is 11.000/ha.
Yield: 25hl/ha
Harvest dates: 18/09/17
Alcohol: 14%

The Vintage: Mild winter with medium rainfall. Bud break came by the beginning of March. Sun and mild wind during flowering. Until harvest we had hot and sunny days and low temperature during the night with no more than 12 degrees of difference, August being the hottest month.

Winemaking: Handpicked grapes, placed in twenty kilos cages. Crashed grapes gently driven into a 2t Inox tank. Minimum extraction during the fermentation and maceration period with limited pump overs and punch downs. Aging in amphorae and bottled in May.

Winetasting notes: Deep red color. Fresh fruit, red plum and cherry nose. Beaujolais style of wine. Round and soft in the mouth with a good acidity.