



## T-OINOS MAVRO 2016

**Notes:**



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**Grape variety:** 100% Mavrotragano

**Technical information:**

Soil: Granite bedrock with sandy clay soil  
Mavrotragano plot is situated on terraces at 400m of altitude and 11.000 vines/ha with north-east orientation.  
Yield: 20hl/ha  
Harvest dates: 07-09/09/16  
Alcohol: 15%

**The Vintage:** Smooth winter with good amount of rainfall. Bud break around middle of March. Flowering was set nicely on good spring weather conditions. Summer was dry and mild until harvest not exceeding twelve degrees Celcius 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.

**Winemaking:** 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 sixteen to eighteen months in 500lt oak barrels, 20% of which are new.

**Winetasting notes:** Spectacular nose of violet, cacao, tobacco and pepper. Melting tannins on the mouth, well balanced with a long lasting salty -nish. Strong ageing potential