



## T-OINOS MAVROSÉ 2018



### **Notes :**

---

---

---

---

---

---

---

---

---

---

---

---

### **Grape variety:**

80% Avgoustiatis and 20% Mavrotragano

### **Technical information:**

Soil: Granite bedrock with sandy loam soil  
Organically grown grapes  
Mavrotragano and Avgoustiatis plots are situated in 400m of altitude and density of the vines is 11.000 per ha.  
Yield: 25hl/ha  
Harvest dates: 09/09-15/09/18  
Alcohol: 13%

**The Vintage:** Smooth and dry winter with few amount of rainfall. Bud break came early March. Flowering was set nicely on good spring weather conditions. Summer was windy and dry until harvest not exceeding twelve degrees Celcius of difference between day and night.

**Winemaking:** Separate and successive handpicking of the grapes, in twenty kilos cages early in the morning. Grapes directly pressed. Fermentation in controlled temperatures.

**Winetasting notes:** Pale pink hue with violet reflections. The nose is full of cherry aromas with delicate redcurrant smell . Mouthwatering and fresh with a saline minerality aftertaste. A charming wine.