



CLOS STEGASTA MAVROTRAGANO RARE



Vintage 2021

T-Oinos project

After two years of viticulture based on soil structuring, the depth of the vines' roots and the improvement of their immune system, the 2021 vintage allowed us to produce wines of a rare energy and identity.

Vintage 2021

Mild winter with high amount of rainfall. Budbreak commenced at the end of March later than usual. Flowering was set on spring, at the end of May with low amount of rainfall. Temperatures in May were elevated, so were in June. July was quite warm with excessive heat peaks at the end of it. During August temperatures continued to be high. The vintage of 2021 was warm overall therefore, is characterized by high levels of concentration.

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 twelve to fourteen months in 500lt oak barrels, 20% of which are new.

Intense red colour. Dark black fruits, mature with a long aromatic depth. The mouthfeel is vibrant, expressive and energetic dominated by a schist dimension. Great ageing potential.

Soil

Granite bedrock with sandy clay soil. Organically grown grapes at Rasonas vineyard. 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

06/09/2021-07/09/2021

Alcohol

14.0%

