



# CLOS STEGASTA Asyrtiko 2014 White wine

## Variety

100% Asyrtiko

## Technical data :

100% Asyrtiko

Soil: Sandy with granite bedrockk, organically grown grapes.

Altitude: **450 m.**

Plantation density: **11.500 vines/ha**

Orientation: **North-east**

Yield: **25hl/ha**

Harvest dates: **11-27/09/2014**

Alcohol : **14%**

## The Vintage:

Mild winter with medium rainfall. Bud break came in the beginning of March. Sunny weather and mild winds during flowering. Until harvest, we had hot and sunny days and low temperatures during the night, with more than 12°C difference compared to daytime. August was the hottest month.

## Winemaking:

Harvest took place only very early in the morning. Successive picking of the grapes of the same plot based on their maturity.

Hand picked grapes in 20 kg cases, pressed in pneumatic press. Alcoholic fermentation with indigenous yeasts. Part of the grapemust was fermented in stainless steel tanks and wooden vats with controlled temperature. Maturation "sur lies" for six months.

## Wine tasting notes :

Lemon zest and floral nose along with subtle oaky notes. The palate is mineral, salty, with a savory, elegant and long aftertaste

