

Vintage Report 2018



Waiting for the rain

The 2018 growing season started with a prolonged summer, followed by a warm and very dry winter. Rainfalls in winter and spring were at the lowest level in decades. Between autumn and spring this year though, we received only about 155 mm; nearly half the amount from the previous year.

The island's sandy soils could not retain the small amount of rain water and the water reserves reached historical lows. The drought also affected the quality of the water used for irrigation, giving high salinity and thus toxicity where used.

A season of drought

Spring was relatively cool but also very dry. The lack of precipitation resulted in a reduction in both the length and thickness of shoots as well as the size of the grapes. Budding happened early this year, starting at the end of February. Flowering followed between April 17-23, and fruit set happened at the beginning of May.

The relatively high temperatures of summer season and the continuous drought caused a rapid increase in the berries' sugar levels, leaving in most cases, not more than 20 days for the grapes to go through veraison and maturation prior to harvest. Despite this, grapes were healthy and in excellent condition. Not even 10% of the berries were affected by sunburn.

Small but full of flavor

Like budding and fruiting, harvest began early this year, 10 days earlier than our average start. We began on July 17 with Mavrotragano from Vourvoulos. Assyrtiko followed from the 21st of July, then we broke to pick the Aidani on August 5, then went back to Assyrtiko to finish harvesting on August 10.

At harvest average berry weight was 23% lower than the normal due to the low rainfall throughout the year. While wines are still being formed in the cellar, we can already tell that they will be outstanding. Smaller berries mean less juice and more concentrated flavors, something we're already seeing in the must. Intense flavors and structure with alcohol by volume hovering between 13,5 and 14,5%, acidity between 6 and 6,7, and pH ranging from 3 to 3,2 will create fantastic wines with great ageing potential.

2018 Relative Data

Average Temperature	Average Rainfall	No. Maturation Days	Harvest Dates	Total Harvest	+/- 2017 Harvest Amt
18,8 C	155mm	20	July 17 - August 10	79.500 kg	+3,95%