

ESTATE ARGYROS

Assyrtiko Santorini



HISTORY -

Estate Argyros has been established in 1903, but the Argyros family has been involved in wine production for decades before that. It is the largest private owner of vineyards in Santorini and the current landholdings exceed 120 ha, a vast, four-generations-long investment. Estate Argyros is widely acknowledged for its commitment to wines of fine quality.

ECOSYSTEM -

The average vine age exceeds 70 years, while the oldest parcels of the estate are more than two centuries old. The average yields, on a plentiful vintage, rarely gets higher than 21 hl/ha, an impressively, if not catastrophically, low number, matched by very few wines around the world. Work in the vineyard is meticulous, with hundreds of man-hours per year per hectare, since every single vine is considered a unique organism.

VINIFICATION -

In stainless steel vats, at a controlled temperature of 17-18 °C lasting almost three weeks partially uninoculated.

AGEING -

Eight months in stainless steel vats on fine lees with occasional batonnage, twice a week.

TASTING NOTES -

Pale lemon green color. The nose has clarity and purity, dominated by aromas of lemon, lime and a hint of minerality. Dry on the palate, with presence, broadness yet full of vivacity.

COMPOSITION - 100% ASSYRTIKO

SOIL PROFILE - Volcanic soil

REGION - Select top quality parcels from Messaria,
Karterados, Pyrgos, Megalochori and Akrotiri

ALTITUDE - 80 - 120 meters

CLASSIFICATION - PDO Santorini

IRRIGATION - No irrigation

AGE OF VINES - Over 200 years old, ungrafted

ALCOHOL % - 14.5%

PH - 3.19

VINE TRAINING - Kouloura, traditional Santorini basket pruning

TOTAL ACIDITY - 6.3 grams/liter