

ESTATE ARGYROS

Cuvee Monsignori 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 16-17 °C lasting almost three weeks partially uninoculated.

AGEING -

Eleven months in stainless steel vats on fine lees with occasional batonnage three times per week for the first two months and with diminishing frequency thereafter.

TASTING NOTES -

Medium lemon green color. Intense and vibrant on the nose, a very typical Santorinian expression. Rich yet dry on the palate, with balanced but focused acidity that gives nerve and a long aftertaste.

COMPOSITION - 100% ASSYRTIKO

ALTITUDE - 80 - 120 meters

REGION - Selected parcels from Episkopi

IRRIGATION - No irrigation

CLASSIFICATION - PDO Santorini

ALCOHOL % - 14.5%

AGE OF VINES - Over 200 years old, ungrafted

PH - 3.06

VINE TRAINING - Kouloura, traditional Santorini basket pruning

TOTAL ACIDITY - 6.9 grams/liter

SOIL PROFILE - Volcanic soil