

Atlantis Red 2006

Brand Name:	Argyros Atlantis Red	
Vintage:	2006	<i>Alcohol in %: 12.5</i>
Wine Type:	Dry red	
Wine category:	Table wine	
Producer:	Argyros estate	
Grape Variety:	90% Mantilaria, 10% Mavrotragano	
Region:	Episcopi Gonia, Santorini	
Altitude:	150m	
Ecosystem, soil:	volcanic soil	
Climate:	typical Mediterranean, warm, dry with strong winds	
Vines per Ha	1800 vines per ha	
Yield (hl/ha)	25 hl/ha	
plant density	2,5*2 m	
harvest:	14/8/2006 - 30/8/2006	
Vinification:	Destemming & skin contact extraction for 8-10 days at 15-25 oC, use of pneumatic presses. Alcoholic fermentation with selected yeast, in inox vessels. Ageing in new french oak barrels for 6 months time; bottle ageing for 6 months.	
Barrel used:	Ageing in french oak barrels of 500L for 6 months .	
Bottles produced	40000 bottles	
Tasting comments:	full bodied with fine tannins, complex aromas of red fruit, with hints of prune and leather. The mouth is well structured & balanced, it has a velvety palate and a long finish. Can be cellared for an additional 5-10 years.	
Storage suggestions:	Store in dark, clear and cool place	
Serving Suggestions:	At 16 C	
Technical Data sheet		
Wine category:	Dry	
Alcohol:	12.5% vol	
Total Acidity:	6,00 (gr/l, as tartaric acid)	
Volatil acidity:	0,24 (gr/l, as acetic acid)	
PH:	3,5	
Reducing sugar:	2 (gr/l)	
Total sulphur acid:	110 (mg/l)	
Free sulphur acid:	21 (mg/l)	

