

Atlantis White 2007

Brand Name:	Argyros Atlantis White	
Vintage:	2007	<i>Alcohol in %: 12.5</i>
Wine Type:	Dry white	
Wine category:	Table wine	
Producer:	Argyros estate	
Grape Variety:	Assyrtico 90%, 5% Aidani, 5% Athiri	
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:	14/8/2007 - 30/8/2007	
Vinification:	Destemming & use of pneumatic presses. Alcoholic fermentation with selected yeast, in inox vessels.	
Barrel used:	No barrel use.	
Bottles produced	40000 bottles	
Tasting comments:	Crystal-clear yellow colour, distinctively flavoured with citrus overtones. The relatively high acidity of Assyrtico gives it a crisp freshness, while the vineyard's extremely low performance offers body, structure and substance. Can be cellared for an additional 2 years.	
Storage suggestions:	Store in dark, clear and cool place	
Serving Suggestions:	At 8-10 C	
Technical Data sheet		
Wine category:	Dry	
Alcohol:	12.5 %vol	
Total Acidity:	7,00 (gr/l, as tartaric acid)	
Volatil acidity:	0,24 (gr/l, as acetic acid)	
PH:	3,5	
Reducing sugar:	1,2 (gr/l)	
Total sulphur acid:	105 (mg/l)	
Free sulphur acid:	21 (mg/l)	