

Assyrtiko Argyros 2007

Brand Name:	Assyrtiko Argyros	
Vintage:	2007	<i>Alcohol in %:13</i>
Wine Type:	Dry white	
Wine category:	Appellation of Origin Santorini of Superior Quality	
Producer:	Argyros estate	
Grape Variety:	Assyrtico100%	
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 Asyrtico gives it a crisp freshness, while the vineyard's extremely low performance offers body, structure and substance. Can be cellared for an additional 2-3 years.	
Storage suggestions:	Store in dark, clear and cool place	
Serving Suggestions:	At 8-10 C	
Technical Data sheet		
Wine category:	Dry	
Alcohol:	13% vol	
Total Acidity:	7,10 (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:	110 (mg/l)	
Free sulphur acid:	21 (mg/l)	