

## ESTATE ARGYROS 2007

<b>Brand Name:</b>	Argyros Estate	
<b>Vintage:</b>	2007	<i>Alcohol in %:13</i>
<b>Wine Type:</b>	Dry white	
<b>Wine category:</b>	Appellation of Origin Santorini of Superior Quality	
<b>Producer:</b>	Argyros estate	
<b>Grape Variety:</b>	Assyrtico 100%	
<b>Region:</b>	Episcopi Gonia, Santorini	
<b>Altitude:</b>	150m	
<b>Ecosystem, soil:</b>	volcanic soil	
<b>Climate:</b>	typical Mediterranean, warm, dry with strong winds	
<b>Vines per Ha</b>	1800 vines per ha	
<b>Yield (hl/ha)</b>	25 hl/ha	
<b>plant density</b>	2,5*2 m	
<b>harvest:</b>	14/08/2007 - 30/08/2007	
<b>Vinification:</b>	Destemming & use of pneumatic presses. Alcoholic fermentation with selected yeast, 80% in inox vessels and 20% in new french oak barrels for 6 months time.	
<b>Barrel used:</b>	Fermentation 20% in new oak french barrels of 500 L . Medium burn.	
<b>Bottles produced</b>	25000 bottles	
<b>Tasting comments:</b>	Yellow colour with green seens. Of good intensity, fine, kind and relatively complex aromas that remind of minerals, lemon blossoms and citrus fruits. Full bodied, round palate with crispy and sparkling acidity that gives nerve and long finish.Can be cellared for an additional 3-4 years.	
<b>Storage suggestions:</b>	Store in dry, clear & cool place.	
<b>Serving Suggestions:</b>	At 8-10 C	
<b>Technical Data sheet</b>		
<b>Wine category:</b>	Dry	
<b>Alcohol:</b>	13 % vol	
<b>Total Acidity:</b>	7,10 (gr/l,as tartaric acid)	
<b>Volatil acidity:</b>	0,24 (gr/l,as acetic acid)	
<b>PH:</b>	2,92	
<b>Reducing sugar:</b>	1,2 (gr/l)	
<b>Total sulphur acid:</b>	110 (mg/l)	
<b>Free sulphur acid:</b>	21 (mg/l)	