

## Atlantis White 2010

<b>Brand Name:</b>	Argyros Atlantis White	
<b>Vintage:</b>	2010	<i>Alcohol in %: 13</i>
<b>Wine Type:</b>	Dry white	
<b>Wine category:</b>	Table wine	
<b>Producer:</b>	Argyros estate	
<b>Grape Variety:</b>	Assyrtiko 90%, 5% Aidani, 5% Athiri	
<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>	10/8/2010 - 30/8/2010	
<b>Vinification:</b>	Destemming & use of pneumatic presses. Alcoholic fermentation with selected yeast, in inox vessels.	
<b>Barrel used:</b>	No barrel use.	
<b>Bottles produced</b>	40000 bottles	
<b>Tasting comments:</b>	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 years.	
<b>Storage suggestions:</b>	Store in dark, clear and 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>	7,00 (gr/l,as tartaric acid)	

<b><i>Volatil acidity:</i></b>	0,24	(gr/l,as acetic acid)	
<b><i>PH:</i></b>	3,5		
<b><i>Reducing sugar:</i></b>	1,2	(gr/l)	
<b><i>Total sulphur acid:</i></b>	105	(mg/l)	
<b><i>Free sulphur acid:</i></b>	21	(mg/l)	

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