



Estate Argyros Vinsanto 1989

Founded in 1903, the Argyros Estate (pronounced ar-ye-ros) is located on the island of Santorini, famed for its spiraling vines and white washed churches. In 1950, the Argyros vineyards were passed down to the founder's son, who tripled the estate from 5 to 15 acres. Yiannis Argyros, the third-generation owner of the estate who took over in 1974, began looking beyond the local market for his wines.

With vines ranging in age from 50 to 300 years, Argyros and his consulting oenologist Yiannis Paraskevopoulos, of GAI'A fame, make legendary wines from Assyrtiko and other indigenous Greek varietals.

Yiannis Argyros is considered one of the best makers of dry white wines in Greece and his estate won the *Wine & Spirits Magazine* 100 Best Wineries in 2005 and 2006.

www.estate-argyros.com

WINE TYPE:	Naturally sweet white wine
VARIETALS:	80% Assyrtiko, 10% Athiri, 10% Aidani
ALCOHOL:	14%
REGION:	Santorini, Cyclades
ALTITUDE:	490 ft
SOIL:	Volcanic soil
CLIMATE:	Mediterranean
VINES PER HECTARE:	1,800
AVERAGE AGE OF VINES:	130-150 years
VINIFICATION:	Grapes are dried in the sun for 12-14 days, destemmed, and placed in pneumatic presses. Alcoholic fermentation in inox vessels and aged in French oak barrels for 17 years.
BOTTLES PRODUCED:	6,950
TASTING NOTES:	Copper-amber color, strong, complex aromas of chocolate, honey, roasted coffee beans, dried fruits and dried nuts. A full bodied, buttery, well-structured & balanced wine with a harmony of sweetness & acidity that endures on the palate.
SERVING SUGGESTIONS:	43-46°F
AWARDS AND ACCOLADES:	Argyros Estate Vinsanto 1988, Robert Parker, December 2008, rating 92