



Estate Argyros Vinsanto Mezzo 2002

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: | 13.5% |
| 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 5 years. |
| BOTTLES PRODUCED: | 8,000 |
| TASTING NOTES: | Honey colored with chocolate, smoke and dried fruits aromas. It could be a good partner for desserts made of chocolate or served cold as an aperitif or after a meal to end on a sweet note. |
| SERVING SUGGESTIONS: | 43-46°F |
| AWARDS AND ACCOLADES: | WineReviewOnline, Jun 2009 - 92 rating Wine Advocate - 88 rating |