



Estate Argyros Mavrotragano 2008

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:	Dry red
VARIETALS:	Mavrotragano
ALCOHOL:	14%
REGION:	Santorini, Cyclades
ALTITUDE:	490 ft
SOIL:	Volcanic soil
CLIMATE:	Mediterranean
VINES PER HECTARE:	1,800
VINIFICATION:	Destemming & use of pneumatic presses. Alcoholic fermentation with selected yeasts, ageing in French oak barrels for 18 months.
BOTTLES PRODUCED:	Limited production
TASTING NOTES:	Bright red color, with notes of black cherry and currants. Soft tannins on the palate. And a long finish. Makes an excellent accompaniment to spicy foods and red meat dishes.
SERVING SUGGESTION:	58-60°F