

Argyros Estate Vinsanto Mezzo 2003

Brand Name:	Argyros Estate Vinsanto Mezzo	
Vintage:	2003	<i>Alcohol in %:14</i>
Wine Type:	Sweet white	
Wine category:	Appellation of Origin Santorini of Superior Quality	
Producer:	Argyros Estate	
Grape Variety:	Assyrtico 80%, Aidani 10%, Athiri 10%	
Region:	Episcopi Gonia, Santorini	
Altitude:	150m	
Ecosystem, soil:	Volcanic soil	
Climate:	typical Mediterranean, warm, dry with strong winds	
Vines per Ha	1800 vines per Ha	
Yield (hl/ha)	25 hl/ha	
plant density	2.5*2 m	
harvest:	16/8/2003 - 10/9/2003	
Vinification:	sundrying for 6-7 days,destemming, use of pneumatic presses.Alcoholic fermentation ,in inox vessels.Ageing in french oak barrels for 5 years time.	
Barrel used:	Fermentation in stainless steel tanks. Maturing in used oak french barrels of 225 and 500 L . Medium burn.	
Bottles produced	8000 bottles	
Tasting comments:	Vinsanto Mezzo is honey coloured and has chocolate,smoke and dried fruits aromas.It could be a good partner for desserts made of chocolate or served cold as an aperitif or a digestive drink.	
Storage suggestions:	Store in dark, clear and cool place.	
Serving Suggestions:	At 6-8 C	
Technical Data sheet		
Wine category:	Sweet	
Alcohol:	14% vol	
Total Acidity:	7,50 (gr/l,as tartaric acid)	
Volatil acidity:	0,24 (gr/l,as acetic acid)	
PH:	3	
Reducing sugar:	140 (gr/l)	
Total sulphur acid:	270 (mg/l)	
Free sulphur acid:	19 (mg/l)	