

Argyros Estate Aidani 2010

Brand Name:	Argyros Estate Aidani	
Vintage:	2010	<i>Alcohol in %: 12,8</i>
Wine Type:	Dry white	
Wine category:	Regional Wine of the Aegean Sea	
Producer:	Argyros estate	
Grape Variety:	Aidani 100%	
Region:	Episcopi Gonia Santorini	
Altitude:	150 m	
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:	10/8/2009 - 30/8/2009	
Vinification:	Destemming & use of state-of-the-art vinification methods, such as cryo-extraction. Alcoholic fermentation with selected yeast, in inox vessels.	
Barrel used:	No barrel use.	
Bottles produced	10000 bottles of 750ml	
Tasting comments:	White-yellow colour and aromas that remind of tropical fruits and scented botanicals. In the mouth appers with a well balanced acidity. Can be cellared for an additional 2 years.	
Storage suggestions:	Store at dry, clear and cool place.	
Serving Suggestions:	At 8-10 C	
Technical Data sheet		
Wine category:	Dry	
Alcohol:	12,8% vol	
Total Acidity:	6,50 (gr/l,as tartaric acid)	
Volatil acidity:	0,16 (gr/l,as acetic acid)	
PH:	3,4	
Reducing sugar:	1,12 (gr/l)	
Total sulphur acid:	105 (mg/l)	
Free sulphur acid:	20 (mg/l)	

