

Assyrtiko Argyros 2010

Brand Name:	Assyrtiko Argyros	
Vintage:	2010	<i>Alcohol in %:13,2</i>
Wine Type:	Dry white	
Wine category:	Appellation of Origin Santorini of Superior Quality	
Producer:	Argyros estate	
Grape Variety:	Assyrtiko100%	
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:	10/8/2009 - 30/8/2009	
Vinification:	Destemming & use of pneumatic presses. Alcoholic fermentation with selected yeast,in inox vessels.	
Barrel used:	No barrel use.	
Bottles produced	40000 bottles	
Tasting comments:	Crystal-clear yellow colour, distinctively flavoured with citrus overtones. The relatively high acidity of Asyrtico gives it a crisp freshness, while the vineyard's extremely low performance offers body, structure and substance. Can be cellared for an additional 2-3 years.	
Storage suggestions:	Store in dark, clear and cool place	
Serving Suggestions:	At 8-10 C	
Technical Data sheet		
Wine category:	Dry	
Alcohol:	13,2% vol	
Total Acidity:	7,10 (gr/l,as tartaric acid)	

<i>Volatil acidity:</i>	0,24	(gr/l,as acetic acid)	
<i>PH:</i>	3,5		
<i>Reducing sugar:</i>	1,2	(gr/l)	
<i>Total sulphur acid:</i>	110	(mg/l)	
<i>Free sulphur acid:</i>	21	(mg/l)	

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