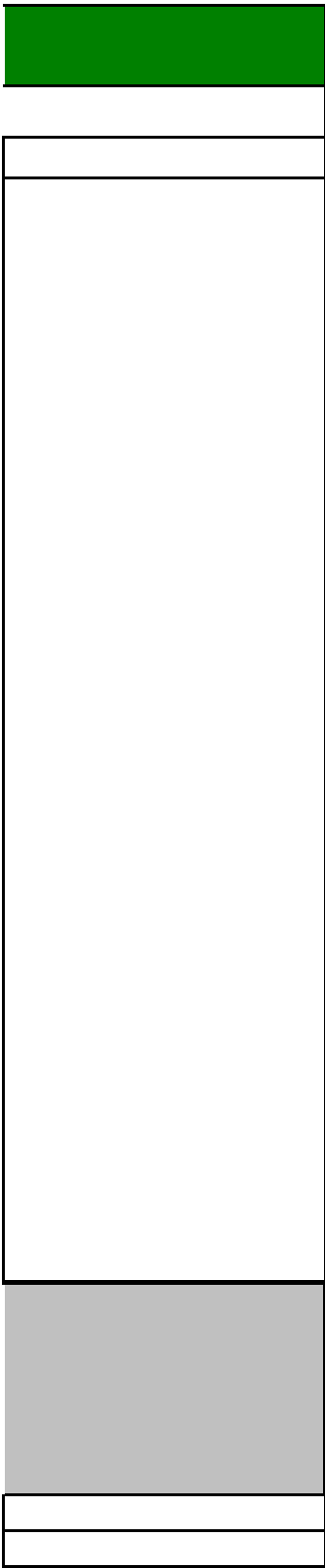


ESTATE ARGYROS 2010

Brand Name:	Argyros Estate	
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:	Assyrtiko 100%	
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:	10/08/2009 - 30/08/2009	
Vinification:	Destemming & use of pneumatic presses. Alcoholic fermentation with selected yeast, 80% in inox vessels and 20% in new french oak barrels for 6 months time.	
Barrel used:	Fermentation 20% in new oak french barrels of 500 L . Medium burn.	
Bottles produced	25000 bottles	
Tasting comments:	Yellow colour with green seens. Of good intensity, fine, kind and relatively complex aromas that remind of minerals, lemon blossoms and citrus fruits. Full bodied, round palate with crispy and sparkling acidity that gives nerve and long finish.Can be cellared for an additional 3-4 years.	
Storage suggestions:	Store in dry, clear & cool place.	
Serving Suggestions:	At 8-10 C	

Techical Data sheet		
Wine category:	Dry	
Alcohol:	13,2 % vol	
Total Acidity:	7,10	(gr/l,as tartaric acid)
Volatil acidity:	0,24	(gr/l,as acetic acid)
PH:	2,92	
Reducing sugar:	1,2	(gr/l)
Total sulphur acid:	110	(mg/l)
Free sulphur acid:	21	(mg/l)

--



--