



ESTATE ARGYROS ASSYRTIKO

VINTAGE: 2015

APPELLATION: PDO SANTORINI

VARIETIES: 100% ASSYRTIKO

Alcohol: 14 % by vol.

Acidity: 7.1 gr/lit

PH: 2.95

Residual sugar: 1.2 gr/lit

Winemaking

For the Estate Argyros Assyrtiko we select the best berries from our oldest parcels, located in Episkopi. The average age of the vines is 150 years and some of them are the oldest vines on the island over 3 centuries old. Yields are extremely low.

The soil is volcanic, with pumice and sand. All the vines are planted with the original rootstock as the island is phylloxera safe, they are basket pruned and they are not irrigated.

The grapes are handpicked very early in the morning.

Sorting is done also by hand.

For this particular wine, part of the grapes are de-stemmed and another part is used with the stems. Brief pneumatic pressing is done to obtain a gentle separation of the solid and liquid of the grape.

The 80% ferments separately in stainless steel vats while the other 20% ferments and ages for 5 months in French oak barrels of 500 lit. The barrels are second and third use.

During the period in the barrels we do "battonage"

Important element to this unique wine is the blending of the wines coming from different soils.

Tasting notes

Crystal yellow color, with delicate aromas of citrus fruits and minerals. Full body, balanced acidity and long aftertaste. The unique aromas and flavors with the generous palate will astonish you with its length.

Food pairings: Fat fish, oyster, poultry, pork and smoked cheeses.

Serve it at 10-12°C

Ageing capacity: 8 - 10 years