

VINSANTO ARGYROS 4 years barrel aged

NATURALLY SWEET
WHITE WINE FROM
SUNDRIED GRAPES
VINTAGE

VIN
SA
NTO

4

years barrel aged

ESTATE ARGYROS
SANTORINI

PROTECTED
DESIGNATION OF ORIGIN

PRODUCED & BOTTLED:
ESTATE I. & M. ARGYROS O.E.
EPISKOPI - 84700, SANTORINI
WINE OF GREECE

e500ml - 13% alc./vol.

VINTAGE: 2008

APPELLATION: PDO SANTORINI

**VARIETIES: 80% Assyrtiko, 10% Athiri, 10%
Aidani**

Alcohol: 13 % by vol.

Acidity: 7.19 gr/lit

Residual sugar: 220 gr/lit

Winemaking

For our Vinsanto we are using grapes from our oldest parcels, which some of them reach 500 years old, located in Episkopi & Pyrgos.

The soil is volcanic, with pumice and sand.

All our vines are basket pruned and they are not irrigated.

The grapes are handpicked very early in the morning and the strict selection follows.

Then we lay them on the ground to sundry between 12 to 14 days.

The sundried grapes are pressed and fermentation followed and lasted two months. Then the wine is aging in French oak barrels for 4 years.

As soon as the wine is bottled, we keep in our cellar for a year prior to release.

Tasting notes

Honey color, with flavors of dried fruits, apricot, orange zest and herbs. Balanced acidity and long aftertaste.

Ideal pairing: Foie gras, homemade fruit pies and creamy desserts (crème brûlée, cheesecake).

Serving suggestions: at 6-8 °C

Best to enjoy: 30+ years