



ESTATE ARGYROS

Atlantis White Argynos

HISTORY -

Estate Argynos has been established in 1903, but the Argynos family has been involved in wine production for decades before that. It is the largest private owner of vineyards in Santorini and the current landholdings exceed 120 ha, a vast, four-generations-long investment. Estate Argynos is widely acknowledged for its commitment to wines of fine quality

ECOSYSTEM -

The average vine age exceeds 70 years, while the oldest parcels of the estate are more than two centuries old. The average yields, on a plentiful vintage, rarely gets higher than 2 l hl/ha, an impressively, if not catastrophically, low number, matched by very few wines around the world. Work in the vineyard is meticulous, with hundreds of man-hours per year per hectare, since every single vine is considered a unique organism.

VINIFICATION -

In stainless steel vats, at a controlled temperature of 16-18 °C, lasting almost three weeks.

AGEING -

Five months in stainless steel vats.

TASTING NOTES

Pale lemon green. Medium intensity on the nose, focusing on the pure primary fruit. Dry on the palate, with crisp acidity and medium body.

COMPOSITION - 90% ASSYRTIKO, 5% ATHIRI, 5% AIDANI

REGION - Selected parcels from Episkopi, Messaria, Karterados, Pyrgos, Megalochori and Akrotiri

CLASSIFICATION - Wine of Greece

AGE OF VINES - 10-60 years old old, ungrafted

VINE TRAINING - Kouloura traditional Santorini basket pruning

SOIL PROFILE - Volcanic soil

ALTITUDE - 80 - 120 m

IRRIGATION - No irrigation

ALCOHOL % - 13.5%

PH - 3.27

TOTAL ACIDITY - 5.93 gram/liter