

ESTATE ARGYROS

Vinsanto First Release



HISTORY -

Estate Argyros has been established in 1903, but the Argyros 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 Argyros 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 21 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 -

Grapes are sundried for ten days. Uninoculated fermentation in old cement vats at 25 oC for more than 8 months, stopping naturally.

AGEING -

Three years in old cement vats, followed by four years in exhausted French oak, in a mix of barriques, 300 lt & 500 lt, and Russian oak, in 50+ years old 1250 lt & 1350 lt barrels

TASTING NOTES -

Medium amber color. Intense nose of ripe peach, honey, hints of oak and sweet spices. Constantly developing in the glass. On the palate it is sweet but not cloying, since the high but ripe acidity creates an excellent balance. Hints of tannins add structure. Flavours like honey dew, stone fruit and vanilla carry through the long finish.

COMPOSITION - 80% Assyrtiko, 10% Athiri, 10% Aidani

ALTITUDE - 80 - 120 meters

REGION - Episkopi

IRRIGATION - No irrigation

CLASSIFICATION - PDO Santorini

ALCOHOL % - 13%

AGE OF VINES - Over 200 years old, ungrafted

PH - 3.34

VINE TRAINING - 'Kouloura', traditional Santorini Basket pruning

TOTAL ACIDITY - 8.1 grams/liter

SOIL PROFILE - Volcanic soil