

ESTATE ARGYROS

Cuvee Nykteri Santorini



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 -

In French oak, with 64% in 500 lt barrels, 25% in barriques and the balance in an oval 12hl vat, at ambient temperatures, lasting almost three weeks, partially uninoculated.

AGEING -

Twelve months in French oak barrels and twelve additional months in stainless steel vats, on fine lees and occasional batonnage throughout.

TASTING NOTES -

Medium green gold color. A multidimensional nose, with layers of fruit, ripeness, oak and minerality. Structured, complex and concentrated on the palate, with excellent precision of flavours and a very long, evolving finish.

COMPOSITION - 100% ASSYRTIKO

SOIL PROFILE - Volcanic soil

REGION - Selected parcels from Pyrgos and
Megalochori

ALTITUDE - 200 - 300 meters

CLASSIFICATION - PDO Santorini

IRRIGATION - No irrigation

AGE OF VINES - 150 - 200 years old, ungrafted

ALCOHOL % - 15%

PH - 3

VINE TRAINING - Kouloura, traditional Santorini basket pruning

TOTAL ACIDITY - 7.13 grams/liter as tartaric