

ESTATE ARGYROS

Cuvee Evdemon 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 stainless steel vats, at a controlled temperature of 16-17°C, lasting almost three weeks, partially uninoculated.

AGEING -

25% of the blend matured for twelve months in French oak barriques with occasional batonnage, the rest matured for thirty months in stainless steel vats, on fine lees with occasional batonnage.

TASTING NOTES -

Medium lemon green, with a hint of gold. Intense nose, showing concentration, complexity and depth. Still dominated by fruit, yet just a touch of oak. The palate has volume and extract, a great line and a very long finish.

COMPOSITION - 100% ASSYRTIKO

SOIL PROFILE - Volcanic soil

REGION - Selected parcels from Pyrgos – biodynamic cultivation

ALTITUDE - 300 - 350 meters

CLASSIFICATION - PDO Santorini

IRRIGATION - No irrigation

ALCOHOL % - 15%

AGE OF VINES - 100 - 200 years old, ungrafted

PH - 3.1

VINE TRAINING - Kouloura, traditional Santorini basket pruning

TOTAL ACIDITY - 7.05 grams/liter as tartaric