

ATLANTIS RED ARGYROS

Identity

Vintage: 2018

Designation: Varietal Wine

Grape varieties: 83% Mandilaria,
17% Mavrotragano

Vineyard

Vineyard selection: Selected parcels from Episkopi, Messaria, Karterados, Pyrgos, Megalochori and Akrotiri.

Vine age: 10–60 years old, ungrafted.

Vintage description: A mild winter with low rainfall, 155 mm total, followed by a warm, dry, windy spring. A summer without significant heat waves and continuously high temperatures, but some cool winds reduced hydric stress and disease pressure. Harvest was ten days early.

Harvest: 3rd decade of August

Yield: 20 hl/ha

Vinification

Fermentation: In stainless steel vats, at a controlled temperature of 18–20° C, lasting almost three weeks, with co-maceration of the two varieties for ten days in total, out of which three were cold soak at 10° C.

Maturation: Fifteen months in stainless steel vats.

Technical Data

Analysis

• <i>Alcohol:</i>	13.7% abv
• <i>TA:</i>	5.94 gr/lit as tartaric
• <i>pH:</i>	3.49
• <i>Total SO₂:</i>	120 mg/lit (at bottling)
• <i>Free SO₂:</i>	30 mg/lit (at bottling)
• <i>Dry extract:</i>	31.3 gr/lit

Closure:	Stelvin
Ageing potential:	Now – 2022
Total production:	40.000 bottles

