

# ATLANTIS ROSE ARGYROS

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## Identity

Vintage: 2019

Designation: Varietal Wine

Grape varieties: 92% Assyrtiko,  
8% Mandilaria

## 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 570 mm total rainfall. Warm spring, with an average temperature of 18° C and sufficient rain, around 160 mm, but severe winds caused damage to the vines. Average summer temperatures without significant heat waves, while high humidity, cool winds and reduced hydric stress delayed harvest.

Harvest: 1<sup>st</sup> 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 8h.

Maturation: Four months in stainless steel vats.

## Technical Data

### Analysis

• Alcohol:	13.10% abv
• TA:	6.56 gr/lit as tartaric
• pH:	3.16
• Total SO <sub>2</sub> :	114 mg/lit (at bottling)
• Free SO <sub>2</sub> :	32 mg/lit (at bottling)
• Dry extract:	24.2 gr/lit

Closure:	Stelvin
Ageing potential:	Now – 2022
Total production:	33.500 bottles

