

ATLANTIS ROSE ARGYROS

Identity

Vintage: 2020

Designation: Varietal Wine

Grape varieties: 93% Assyrtiko,
7% Mandilaria

Vineyard

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

Vine age: 10–60 years old, ungrafted.

Vintage description: Mild winter with 530 mm total rainfall. Spring was windy, while warm weather at the end of May accelerated vine growth. Temperatures during fruit development were average, while high humidity, especially close to harvest, contributed to increase berry weight and a relatively delayed harvest.

Harvest: 2nd 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

• <i>Alcohol:</i>	14% abv
• <i>TA:</i>	6.1 gr/lit as tartaric
• <i>pH:</i>	3.15
• <i>Total SO₂:</i>	107 mg/lit (at bottling)
• <i>Free SO₂:</i>	40 mg/lit (at bottling)
• <i>Dry extract:</i>	22.5 gr/lit

Closure:	Stelvin
Ageing potential:	Now – 2023
Total production:	13.500 bottles

