

ATLANTIS WHITE ARGYROS

Identity

Vintage: 2019

Designation: Varietal Wine

Grape varieties: 90% Assyrtiko,
5% Athiri, 5% Aidani

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 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: 1st decade of August

Yield: 20 hl/ha

Vinification

Fermentation: In stainless steel vats, at a controlled temperature of 16–17° C, lasting almost three weeks.

Maturation: Four months in stainless steel vats.

Technical Data

Analysis

• Alcohol:	13.85% abv
• TA:	6.33 gr/lit as tartaric
• pH:	3.21
• Total SO ₂ :	112 mg/lit (at bottling)
• Free SO ₂ :	29 mg/lit (at bottling)
• Dry extract:	23.5 gr/lit

Closure: Stelvin

Ageing potential: Now – 2022

Total production: 130.000 bottles

