

ESTATE ARGYROS

AIDANI

Identity

Vintage: 2019

Designation: Protected Geographical Indication Cyclades

Grape variety: 100% Aidani

Vineyard

Vineyard selection: Parcels in Episkopi

Vine age: 40 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: 3rd decade of August

Yield: 17 hl/ha

Vinification

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

Maturation: Two months in stainless steel vats, on fine lees with occasional batonnage twice a week, over the entire maturation period.

Technical Data

Analysis

• Alcohol:	14.05% abv
• TA:	6.46 gr/lit as tartaric
• pH:	3.33
• Total SO ₂ :	130 mg/lit (at bottling)
• Free SO ₂ :	27 mg/lit (at bottling)
• Dry extract:	22.7 gr/lit

Closure:	Diam 10
Ageing potential:	Now – 2022
Total production:	7.500 bottles

