

ESTATE ARGYROS

AIDANI

Identity

Vintage: 2020

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 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: 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:	5.9 gr/lit as tartaric
• pH:	3.4
• Total SO ₂ :	110 mg/lit (at bottling)
• Free SO ₂ :	38 mg/lit (at bottling)
• Dry extract:	20.3 gr/lit

Closure:	Diam 10
Ageing potential:	Now – 2023+
Total production:	6.800 bottles

