

ESTATE ARGYROS CUVÉE MONSIGNORI SANTORINI

Identity

Vintage: 2017

Designation: Protected Designation of Origin Santorini

Grape variety: 100% Assyrtiko

Vineyard

Vineyard selection: Selected parcels from Episkopi

Vine age: Over 200 years old, ungrafted.

Vintage description: Winter had adequate rainfall, 249 mm in total. Low temperatures and lack of strong winds protected the young buds of the vines at the start of the growing season. Late spring rainfall was followed by a heat wave lasting 4 days at the end of June, significantly reducing yields. Low humidity and cool winds in July and August facilitated fruit ripeness.

Harvest: 2nd decade of August

Yield: 14 hl/ha

Vinification

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

Maturation: Eleven months in stainless steel vats, on fine lees with occasional batonnage - three times per week for the first two first months and with diminishing frequency thereafter.

Technical Data

Analysis

• Alcohol:	14.15% abv
• TA:	7.42 gr/lit as tartaric
• pH:	2.87
• Total SO ₂ :	108 mg/lit (at bottling)
• Free SO ₂ :	30 mg/lit (at bottling)
• Dry extract:	21.9 gr/lit

Closure: Natural cork

Ageing potential: Now – 2027+

Total production: 40.000 bottles



www.estateargyros.com

Episkopi Gonia 84700, Santorini