

ESTATE ARGYROS CUVÉE NYKTERI SANTORINI

Identity

Vintage: 2018

Designation: Protected Designation of Origin Santorini

Grape variety: 100% Assyrtiko

Vineyard

Vineyard selection: Selected parcels from Pyrgos and Megalochori

Vine age: 150–200 years old, ungrafted.

Vintage description: A mild winter with low rainfall, 155 mm total, followed by a warm, dry, windy spring. A summer without significant heat waves and continuously high temperatures, but some cool winds reduced hydric stress and disease pressure. Harvest was ten days early.

Harvest: 3rd decade of August

Yield: 17 hl/ha

Vinification

Fermentation: In French oak, with 64% in 500 lt barrels, 25% in barriques and the balance in an oval 12hl vat, at ambient temperatures, lasting almost three weeks, partially uninoculated.

Maturation: Twelve months in French oak barrels and twelve additional months in stainless steel vats, on fine lees and occasional batonnage throughout.

Technical Data

Analysis

• Alcohol:	13.8% abv
• TA:	6.9 gr/lt as tartaric
• pH:	2.9
• Total SO ₂ :	121 mg/lt (at bottling)
• Free SO ₂ :	33 mg/lt (at bottling)
• Dry extract:	20.8 gr/lt

Closure:	Natural cork
Ageing potential:	Now – 2035+
Total production:	4.895 bottles

