

ESTATE ARGYROS

MAVROTRAGANO

Identity

Vintage: 2017

Designation: Protected Geographical Indication Cyclades

Grape variety: 100% Mavrotragano

Vineyard

Vineyard selection: Selected parcels from Episkopi

Vine age: 40 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: 1st decade of August

Yield: 14 hl/ha

Vinification

Fermentation: Cold soaking for five days at 8° C, classic red wine vinification at 20-24° C, total maceration of 25 days.

Maturation: Six months in stainless steel vats, with additional maturation for twenty four months in French oak, with half the blend in barriques and half in 500 lt barrels. Initial year in oak was on lees, with biweekly batonnage in the first two months and weekly thereafter.

Technical Data

Analysis

• Alcohol:	15% abv
• TA:	6.14 gr/lt as tartaric
• pH:	3.5
• Total SO ₂ :	86 mg/lt (at bottling)
• Free SO ₂ :	29 mg/lt (at bottling)
• Dry extract:	35.4 gr/lt

Closure: Natural cork

Ageing potential: Now – 2027+

Total production: 3.500 bottles



www.estateargyros.com

Episkopi Gonia 84700, Santorini