

ESTATE ARGYROS

ASSYRTIKO SANTORINI

Identity

Vintage: 2019

Designation: Protected Designation of Origin Santorini

Grape variety: 100% Assyrtiko

Vineyard

Vineyard selection: Selected parcels from top quality areas of the island, mainly Messaria, Karterados, Pyrgos, Megalochori and Akrotiri.

Vine age: 100–120 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: 1st and 2nd decade of August

Yield: 21 hl/ha

Vinification

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

Maturation: Three months in stainless steel vats, on fine lees with occasional batonnage, twice a week.

Technical Data

Analysis

• Alcohol:	13.85% abv
• TA:	6.98 gr/lit as tartaric
• pH:	3.11
• Total SO ₂ :	117.19 mg/lit (at bottling)
• Free SO ₂ :	37.12 mg/lit (at bottling)
• Dry extract:	24.35 gr/lit

Closure: Diam 10

Ageing potential: Now – 2029+

Total production: 75.000 bottles

