

ESTATE ARGYROS CUVÉE EVDEMON SANTORINI

Identity

Vintage: 2016

Designation: Protected Designation of Origin Santorini

Grape variety: 100% Assyrtiko

Vineyard

Vineyard selection: Selected parcels from Pyrgos – biodynamic cultivation

Vine age: 150–200 years old, ungrafted.

Vintage description: Annual rainfall was limited to January and February to just 199 mm. A warm winter led to an early bud break in early March. A warm spring and milder than usual winds helped to an uneventful growth. Average summer temperatures without significant heat waves, average humidity and cool winds in July and August brought picking dates forward.

Harvest: 2nd 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, partially uninoculated.

Maturation: 25% of the blend matured for twelve months in French oak barriques with occasional batonnage, the rest matured for thirty months in stainless steel vats, on fine lees with occasional batonnage.

Technical Data

Analysis

• Alcohol:	14.1% abv
• TA:	7.4 gr/lit as tartaric
• pH:	2.94
• Total SO ₂ :	115.2 mg/lit (at bottling)
• Free SO ₂ :	53.12 mg/lit (at bottling)
• Dry extract:	24.8 gr/lit

Closure: Natural cork

Ageing potential: Now – 2031+

Total production: 2.800 bottles



www.estateargyros.com

Episkopi Gonia 84700, Santorini