

# ESTATE ARGYROS CUVÉE EVDEMON SANTORINI

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## Identity

Vintage: 2017

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: 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: 2<sup>nd</sup> decade of August

Yield: 12 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:	7.41 gr/lit as tartaric
• pH:	2.9
• Total SO <sub>2</sub> :	120 mg/lit (at bottling)
• Free SO <sub>2</sub> :	33 mg/lit (at bottling)
• Dry extract:	23.2 gr/lit

Closure: Natural cork

Ageing potential: Now – 2036+

Total production: 3.350 bottles



[www.estateargyros.com](http://www.estateargyros.com)

Episkopi Gonia 84700, Santorini