

ESTATE ARGYROS CUVÉE MONSIGNORI SANTORINI

Identity

Vintage: 2018

Designation: Protected Designation of Origin Santorini

Grape variety: 100% Assyrtiko

Vineyard

Vineyard selection: Selected parcels from Episkopi

Vine age: Over 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: 2nd decade of August

Yield: 14 hl/ha

Vinification

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

Maturation: Eleven months in stainless steel vats, on fine lees with occasional batonnage - three times per week for the first two first months and with diminishing frequency thereafter.

Technical Data

Analysis

• Alcohol:	13.85 % abv
• TA:	7.02 gr/lit as tartaric
• pH:	2.93
• Total SO ₂ :	120 mg/lit (at bottling)
• Free SO ₂ :	32 mg/lit (at bottling)
• Dry extract:	21.9 gr/lit

Closure: Natural cork

Ageing potential: Now – 2030+

Total production: 40.000 bottles



www.estateargyros.com

Episkopi Gonia 84700, Santorini