

ESTATE ARGYROS

ASSYRTIKO SANTORINI

Identity

Vintage: 2020

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 530 mm total rainfall. Spring was windy, while warm weather at the end of May accelerated vine growth. Temperatures during fruit development were average, while high humidity, especially close to harvest, contributed to increase berry weight and a relatively delayed harvest.

Harvest: 3rd decade of August

Yield: 20 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

• <i>Alcohol:</i>	14.5% abv
• <i>TA:</i>	7.1 gr/lit as tartaric
• <i>pH:</i>	3.00
• <i>Total SO₂:</i>	120 mg/lit (at bottling)
• <i>Free SO₂:</i>	40 mg/lit (at bottling)
• <i>Dry extract:</i>	22.9 gr/lit

Closure:	Diam 10
Ageing potential:	Now – 2029+
Total production:	76.000 bottles

