



PRODUCER PROFILE

Estate owned by: Matthew Argyros
Winemaker: Matthew Argyros
Total acreage under vine: 104
Estate founded: 1903
Region: Santorini
Country: Greece

Atlantis White 2015

WINE DESCRIPTION

Founded in 1903, the Argyros Estate is located on the island of Santorini, famed for its spiraling vines and white washed churches. In 1950, the Argyros vineyards were passed down to the founder's son, who tripled the estate from 5 to 15 acres. Yiannis Argyros, the third-generation owner of the estate who took over in 1974, began looking beyond the local market for his wines. Today, Matthew Argyros, the fourth generation of family winemakers, continues his father's legacy by making legendary wines from Assyrtiko and other indigenous Santorinian varietals, using traditional techniques.

The estate vineyards are located primarily in Episkopi and Pyrgos, which are prime locations for Assyrtiko. The ungrafted vines range in age from 30 to over 150 years, and are trained into basket-shaped bowls, a traditional technique called "kouloura". The inorganic soil of the island of Santorini is naturally immune to Phylloxera and many other vineyard pests, reducing the need for synthetic herbicides & pesticides. Estate Argyros practices sustainable viticulture, using composted grape must as fertilizer, and plowing the vineyards with mules.

ABOUT THE VINEYARD

The vineyards used for Atlantis white, located in Episkopi, Pyrgos and Megalochori, are relatively young for Estate Argyros with an average age between 60-80 years old. The vines are basket pruned, and dry farmed. Grapes are hand-picked in August.

WINE PRODUCTION

Each grape varietal is vinified separately in stainless steel tanks, in order to preserve the unique, fresh fruit flavors. After fermentation, the wines are blended before bottling.

TASTING NOTES

Light-bodied and well-balanced, with a cool minerality and refreshing acidity. The relatively high acidity of Assyrtiko gives this easy-drinking white a crisp freshness.

FOOD PAIRING

Great with fish and seafood, pasta and light poultry.

VINEYARD & PRODUCTION INFO

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|-------------------|-------------------|
| Soil composition: | Volcanic and Sand |
| Average Vine Age: | 60-80 years |
| Harvest time: | August |

WINEMAKING & AGING

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|-------------------------|---------------------------------------|
| Varietal composition: | 80% Assyrtiko, 10% Aidani, 10% Athiri |
| Fermentation container: | Stainless steel tanks |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 13.0 % |
| pH level: | 3.1 |
| Residual sugar: | 4.0 g/L |
| Acidity: | 6.5 g/L |