



**PRODUCER PROFILE**

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

**Estate Argyros Aidani 2016**

**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 Estate Argyros Aidani are located on the slopes of Episkopi, and are on average 50 years old. The ungrafted vines are basket pruned, and dry farmed. Grapes are hand-picked in August.

**WINE PRODUCTION**

After a thorough selection of the grapes, cryoextraction follows in order to maintain the pure, aromatic character of this unique varietal.

**TASTING NOTES**

Aidani is a rare indigenous variety to Santorini, known for its rich, elegant bouquet. This aromatic white possesses fresh aromas of lemon, tropical fruits and an undertone of minerality. Silky texture on the palate, with a well-balanced acidity.

**FOOD PAIRING**

Excellent as an aperitif wine or as an accompaniment for fresh salads, rice dishes, seafood and fish.

**VINEYARD & PRODUCTION INFO**

Soil composition:	Volcanic and Sand
Average Vine Age:	50 years
Harvest time:	August
First vintage of this wine:	2004

**WINEMAKING & AGING**

Varietal composition:	100% Aidani
Fermentation container:	Stainless steel tanks

**ANALYTICAL DATA**

Alcohol:	13.0 %
pH level:	3.0
Residual sugar:	1.5 g/L
Acidity:	6.4 g/L