



## PRODUCER PROFILE

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

## Estate Argyros Mavrotragano 2012

### 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 Santorini Argyros Assyrtiko are located in Episkopi and Pyrgos, with an average age of 50 years. The vines are basket pruned, and dry farmed. Grapes are hand-picked in August.

### WINE PRODUCTION

After a thorough selection, the grapes undergo a brief pneumatic pressing to obtain a gentle extraction of the juice. After fermentation, 100% of the wine is aged in French oak barrels for 12 months.

### TASTING NOTES

An exciting revival of the rare, nearly extinct red varietal of Santorini, this red is bursting with bright red fruit flavors, spicy aromas, and toasty oak. It has an exceptional balance between power and finesse on the palate, and good cellaring potential.

### FOOD PAIRING

This red is an excellent accompaniment to spicy foods and red meat dishes.

### VINEYARD & PRODUCTION INFO

Soil composition:	Volcanic and Sand
Average Vine Age:	50 years
Harvest time:	August

### WINEMAKING & AGING

Varietal composition:	100% Mavrotragano
Fermentation container:	Barrels
Type of aging container:	Barrels
Type of oak:	French
Length of aging before bottling:	12 months

### ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.6
Residual sugar:	2.8 g/L
Acidity:	5.9 g/L