




### PRODUCER PROFILE

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



## Santorini Argyros Assyrtiko 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 Santorini Argyros Assyrtiko are located in Episkopi and Pyrgos, with an average age between 80-150 years. The vines are basket pruned, and dry farmed. Grapes are hand-picked in August.

### WINE PRODUCTION

The grapes are entirely vinified in stainless steel tanks, in order to preserve the unique, fresh fruit flavors.

### TASTING NOTES

Assyrtiko is the iconic grape of Santorini, known for its relatively high natural acidity. This wine is true to character, with flavors of citrus, lemongrass and stone. It is medium-bodied and elegant with great finesse.

### FOOD PAIRING

Great with fish, shellfish, sushi and vegetable dishes.

### VINEYARD & PRODUCTION INFO

|                   |                   |
|-------------------|-------------------|
| Soil composition: | Volcanic and Sand |
| Average Vine Age: | 80-150 years      |
| Harvest time:     | August            |

### WINEMAKING & AGING

|                         |                       |
|-------------------------|-----------------------|
| Varietal composition:   | 100% Assyrtiko        |
| Fermentation container: | Stainless steel tanks |

### ANALYTICAL DATA

|                 |         |
|-----------------|---------|
| Alcohol:        | 13.5 %  |
| pH level:       | 2.8     |
| Residual sugar: | 3.3 g/L |
| Acidity:        | 7.4 g/L |