



PRODUCER PROFILE

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

Estate Argyros Assyrtiko French Oak Fermented 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 grapes used for Estate Argyros Assyrtiko are harvested from the oldest parcels of the estate. Located in Episkopi, the average age of the vines is 150+ years old, with some vines over 3 centuries old. Yields are extremely low. The ungrafted 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 2nd and 3rd use 500L French oak barrels for 6 months, with periodic battonage.

TASTING NOTES

The high natural acidity of the grapes tempers the oak influence, creating a harmonious balance of lively minerality and citrus fruit with toasty vanilla, and nut flavors.

FOOD PAIRING

An ideal pairing wine for both white and red meat, lamb stewed with lemon and herbs, and matured cheeses.

VINEYARD & PRODUCTION INFO

Soil composition:	Volcanic and Sand
Average Vine Age:	150+ years
Harvest time:	August

WINEMAKING & AGING

Varietal composition:	100% Assyrtiko
Fermentation container:	Barrels
Maceration technique:	Battonage
Type of aging container:	Barrels
Size of aging container:	500L
Age of aging container:	Three years
Type of oak:	French
Length of aging before bottling:	6 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	2.8
Residual sugar:	2.8 g/L
Acidity:	7.2 g/L

