

# ESTATE ARGYROS CUVÉE MONSIGNORI SANTORINI

**PRODUCER:** ESTATE ARGYROS

**APPELLATION:** PROTECTED DESIGNATION OF ORIGIN SANTORINI

**VINTAGE:** 2017

**GRAPE VARIETIES:** 100% ASSYRTIKO

**WINE DESCRIPTION:**

*The vines of Monsignori are the oldest vines of the Estate Argyros. Vines demanding respect, by name and by nature. We cultivated these rare beasts and turned their fruit into wine, showing nothing less than utmost respect.*

Expression of our greatest terroir is the Estate Argyros Cuvée Monsignori Santorini. Our heritage grape Assyrtiko is hand-picked and selected from our oldest parcels (over 200 year old vines) The strict selection of the grapes and the low yields of the old vines, highlight the earthy characteristics of the Assyrtiko grape. Estate Argyros wine is the full expression of the variety, the volcanic soil and the microclimate of Santorini. A complex wine with strong personality.

**TASTING NOTES:**

Yellow in color, with delicate aromas of citrus fruits and minerals. Full body, balanced acidity and long aftertaste

Pair it with fat fish, poultry, pork and smoked cheeses

Serving suggestions: at 10-12 °C

Ageing capacity: over 15 years

**AGE OF VINES:** over 200 years old

**SOIL:** Sandy & volcanic soil

**VITICULTURE:** Basket pruning

**VINIFICATION:** Stainless steel vats

**ANALYTICAL DATA:**

Alcohol: 14 % by vol.

Acidity: 7.42 gr/lit

PH: 2.85

Residual sugar: 1.8 gr/lit

