

ESTATE ARGYROS VINSANTO LATE RELEASE

Identity

Vintage: 2001

Designation: Protected Designation of Origin Vinsanto Santorini

Grape varieties: 80% Assyrtiko, 10% Athiri, 10% Aidani

Vineyard

Vineyard selection: Episkopi

Vine age: Over 200 years old, ungrafted.

Vintage description: Vintage conditions are largely irrelevant to the production of Estate Argyros Vinsanto.

Harvest: 1st decade of September

Yield: 6 hl/ha

Vinification

Drying: Grapes are sun dried for 14 days.

Fermentation: Uninoculated fermentation in old cement vats at 25° C for more than 8 months, stopping naturally.

Maturation: Three years in old cement vats, followed by sixteen years in exhausted French oak, in a mix of barriques, 300 lt & 500 lt, and Russian oak, in 50+ years old 1250 lt & 1350 lt barrels.

Technical Data

Analysis

• Alcohol:	13.8% abv
• Res. Sugar:	285 gr/lit
• TA:	7.42 gr/lit as tartaric
• pH:	3.07
• Total SO ₂ :	314 mg/lit (at bottling)
• Free SO ₂ :	20 mg/lit (at bottling)
• Dry extract:	322.6 gr/lit

Closure:	Natural cork
Ageing potential:	Now – 2201+
Total production:	4.850 bottles

