

# ESTATE ARGYROS CUVÉE GERONTAMPELO SANTORINI

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## Identity

**Vintage:** 2020  
**Designation:** Protected Designation of Origin Santorini  
**Grape variety:** 100% Assyrtiko

## Vineyard

**Vineyard selection:** Selected parcels from Pyrgos, Episkopi and Megalochori  
**Vine age:** 180–200 years old, ungrafted.

**Vintage description:** Mild winter with 530mm total rainfall. Spring was windy, while warm weather in the end of May accelerated vine growth. Temperatures during fruit development were average, while high humidity, especially close to harvest, contributed to increase berry weight and a relatively delayed harvest.

**Harvest:** 3<sup>rd</sup> decade of August  
**Yield:** 17 hl/ha

## Vinification

**Fermentation:** In French oak, with 64% in 500lt barrels, 25% in barriques and the balance in an oval 12hl vat, at ambient temperatures, lasting almost three weeks, partially uninoculated.

**Maturation:** Twelve months in French oak barrels and twelve additional months in stainless steel vats, on fine lees and occasional batonnage throughout.

[www.estateargyros.com](http://www.estateargyros.com)  
Episkopi Gonia 84700, Santorini

## Technical Data

### Analysis

• <i>Alcohol:</i>	15%abv
• <i>TA:</i>	7.1 gr/lt as tartaric
• <i>pH:</i>	3.04
• <i>Total SO<sub>2</sub>:</i>	148mg/lt (at bottling)
• <i>Free SO<sub>2</sub>:</i>	32 mg/lt (at bottling)
• <i>Dry extract:</i>	25.8gr/lt

**Closure:** Natural cork  
**Ageing potential:** Now – 2040+

