



#### PRODUCER PROFILE

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

## Atlantis Red 2015

### 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, Mathew 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 Prygos, 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 "koulara". 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 Atlantis red, located in Episkopi, Pyrgos and Megalochori, are relatively young for Estate Argyros with an average age between 60-80 years old. The vines are basket pruned, and dry farmed. Grapes are hand-picked in August.

### WINE PRODUCTION

Each grape varietal is vinified separately in stainless steel tanks, in order to preserve the unique, fresh fruit flavors. After fermentation, the wines are blended, and aged for 6 months in 500L French oak barrels before bottling.

### TASTING NOTES

Fruit-forward, with a smooth, spicy and toasted background, which comes from the small percentage of Mavrotragano.

### FOOD PAIRING

The fine tannins make this an excellent pairing wine for a variety of meat dishes.

### VINEYARD & PRODUCTION INFO

Soil composition:	Volcanic
Average Vine Age:	60-80 years
Harvest time:	August

### WINEMAKING & AGING

Varietal composition:	90% Mandilaria, 10% Mavrotragano
Size of aging container:	500L
Type of oak:	French
Length of aging before bottling:	6 months
Length of bottle aging:	6 months

### ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.6
Residual sugar:	3.0 g/L
Acidity:	5.5 g/L