




ESTATE ARGYROS
SANTORINI





Estate Argyros was established in 1903 by Georgios Argyros, in a 5 acres vineyard located in Episkopi Gonia Thiras (Santorini). Georgios Argyros made his wines according to the traditional Santorinian way, in order to take advantage of the grapes produced by his own vineyard. The wines produced were sold mainly in the local market.





In 1950, Estate Argyros passed to Matthew Argyros, who not only continued his father's business, but expanded the family vineyard to 15 acres.





The person who changed significantly the image of the winery was the founder's grandson Yiannis Argyros who runs the winery since 1974. Yiannis Argyros not only has increased the family vineyard to 70 acres but he worked hard to combine the family tradition with modern technology and to ensure the high quality of grapes.





Matthew Argyros represents the 4th generation of winemaking in Estate Argyros and he has been already acknowledged as a capable continuator of the old tradition and the successful progress. Faithful to the principals of his ancestors, he remains also a visionist and he works hard for the future of Estate Argyros and the wine of Santorini.



THE VINEYARD


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The vineyard is located in Episkopi Gonia Thiras, with altitude of 35-150m, oriented to the east and south-east. The soil is volcanic and the vines are formed in the traditional crown. Estate Argyros owns one of the oldest vineyards on the island, as parts of it are more than 150 years old.

The performance of the vineyard is about 3.5 tonnes/ha and the harvest lasts from 10 of August until 10 September every year.



GRAPE VARIETIES


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The cultivation and the winemaking in Estate Argyros are based only on indigenous varieties from Santorini, such as Assyrtiko, Athiri, Aidani, Mandilaria, Mavrathiro, Mavrotragano and Voudomato. Besides, there is a big effort to revive the ancient and rare varieties of the island.





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THE WINES



The three wines of the Atlantis series (White, Red and Rose) complete the wine collection offered by Estate Argyros. They have been produced to meet the expectations of wine lovers everywhere who will choose them for their excellent combination of quality and price.

The Atlantis wines are made exclusively from the white Assyrtiko and the red Mantilaria grape varieties of Santorini, in such a way that a link is forged between the tradition of the past and the contemporary technology, between you and Atlantis.



Atlantis white is produced by 90% Assyrtiko, 5% Aidani, 5% Athiri

Tasting comments: Crystal-clear yellow colour, distinctively flavoured with citrus overtones. The relatively high acidity of Asyrtico gives it a crisp freshness, while the vineyard's extremely low performance offers body, structure and substance.

Vinification: Typical white vinification

Alcohol: 12.5% vol.

Total acidity: 7.0g/l

Ageing capacity: 2-3 years

Accompanies: Seafood and fish simply cooked

Serving suggestions: at 8-10 °C



Atlantis rose is produced by 80% Assyrtiko, 20% Mandilaria

Tasting comments: Bright rose colour. Aromas of strawberry, apple and cherry. The relatively high acidity of Assyrtiko gives it a crisp freshness.

Vinification: Typical white vinification

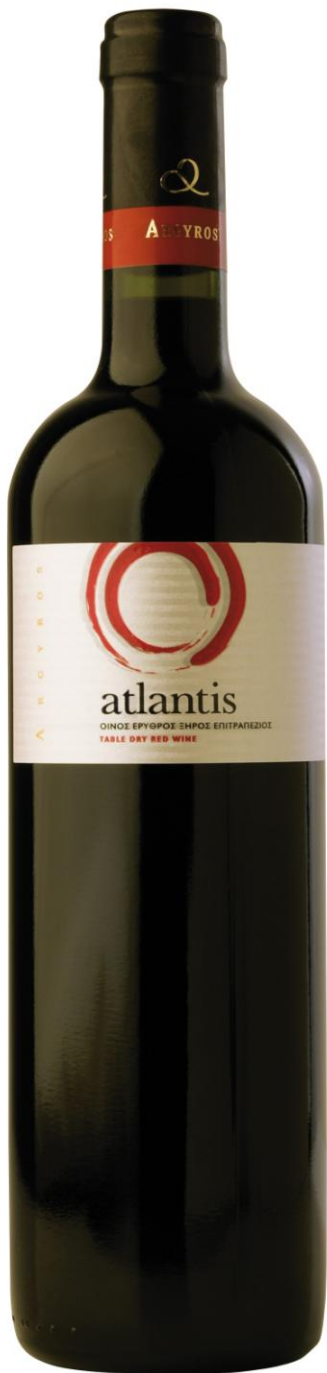
Alcohol: 12.5% vol.

Total acidity: 6.9 g/l

Ageing capacity: 2-3 years

Accompanies: Salads, pasta and chicken with light dressing

Serving suggestions: at 8-10 °C



Atlantis red is produced by 90% Mandilaria, 10% Mavrotragano.

Full bodied with fine tannins, complex aromas of red fruit, with hints of prune and leather. The mouth is well structured & balanced; it has a velvety palate and a long finish.

Vinification: Typical red vinification, ageing in French oak barrels for 6 months

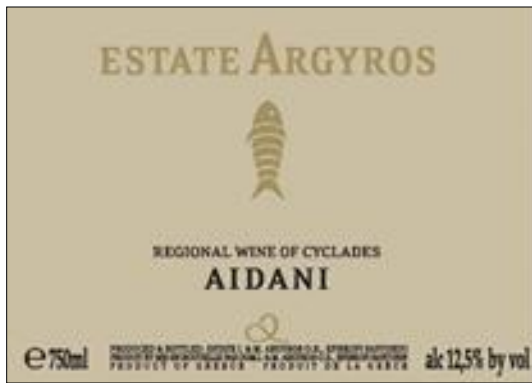
Alcohol: 12.5% vol.

Total acidity: 6g/l

Ageing capacity: 8-10 years

Accompanies: Red meat and meals spicy or with red sauce

Serving suggestions: at 14-16 °C



Aidani is a grape variety commonly used in the blend of Vinsanto or in other dry white wines of Santorini.

Estate Argyros has chosen to produce 100% Aidani, due to its characteristics and particular aromas by implying modern techniques of winemaking, such as cryo-extraction.

The 20-30 years-old vineyard is located in Episkopi Gonia Thiras, with eastern and south-eastern direction and the vines are formed with the traditional crown

The vineyard's low performance (4000kg/ha) give us a white-yellow color and aromas that remind of tropical fruits and scented herbs. In the mouth appears with a well balanced acidity.

Vinification: Cryo-extraction and fermentation in inox vessels

Alcohol: 12.6% vol.

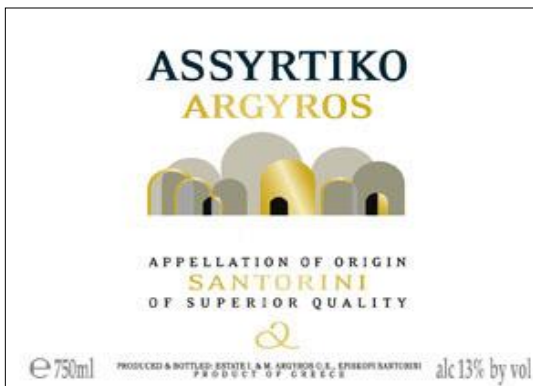
Total acidity: 6.5g/l

Ageing capacity: 2-3 years

Accompanies: Fish and white meat with light dressings and herbs

Serving suggestions: at 8-10 °C





Following the family tradition that lasts since 1903, Estate Argyros produces the ASSYRTIKO ARGYROS. It is a dry white wine made by the variety of Assyrtiko cultivated in the private vineyard located in Episkopi Gonia. The sedulous selection of grapes from a 50-60 years old vineyard and the vinification, result to a fine dry white wine with a strong personality.

Crystal-clear yellow color, distinctively flavored with citrus overtones. The relatively high acidity of Assyrtiko gives it a crisp freshness, while the vineyard's extremely low performance offers body, structure and substance.



Vinification: Typical white vinification

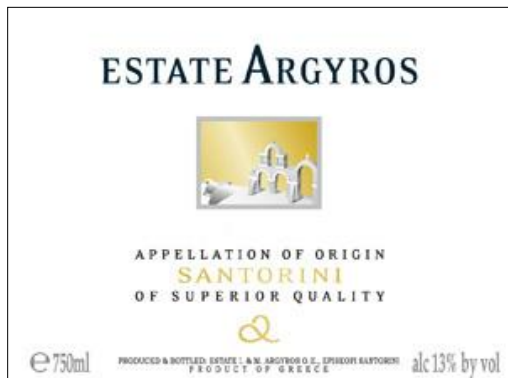
Alcohol: 13.0% vol.

Total acidity: 7.0g/l

Ageing capacity: 3-5 years

Accompanies: Seafood and fish simply cooked

Serving suggestions: at 8-10 oC



In the last decade of the previous century, a type of dry white wine started to evolve in the viticultural area of Santorini, as a result of modern technology and know-how. Estate Argyros was one of the leading wineries of this new trend. The grapes are chosen from the oldest part of the vineyard with an average age 150 years-old.

Yellow color with green seems. Of good intensity, fine, kind and relatively complex aromas that remind of minerals, lemon blossoms and citrus fruits. Full bodied, round palate with crispy and sparkling acidity that gives nerve and long finish

Vinification: Typical white vinification. 20% ageing in French oak barrels of 500l for 6 months

Alcohol: 13.0% vol.

Total acidity: 7.1 g/l

Ageing capacity: 6-8 years

Accompanies: A great variety of food, especially lamp cooked in vine- leaves or fish oven cooked with tomato juice. It is also complimentary in many traditional tastes of Santorini such as fava, chloro cheese and tomato-balls

Serving suggestions: at 8-10 oC



ESTATE ARGYROS



FRENCH OAK FERMENTED

APPELLATION OF ORIGIN
SANTORINI
OF SUPERIOR QUALITY

750ml



alc 13,2% by vol

PRODUCED & BOTTLED: ESTATE I. & M. ARGYROS O.E. EPISKOPIS SANTORINI
PRODUIT ET MIS EN BOUTEILLE PAR DOM. I. & M. ARGYROS O.E. EPISKOPIS SANTORINI
PRODUCT OF GREECE - PRODUIT DE LA GRECE

A special wine produced in very limited quantities, has been created by introducing Santorinian Assyrtiko grapes to oak barrels from central France.

The sedulous selection of grapes from oldest part of the family owned vineyard (more than 150 years-old), combined with the fermentation and ageing in French oak casks, has produced a rich, full-bodied wine.

Wood essence and a hint of vanilla add extra flavor to the fruit of Assyrtiko, while the mouth remains smooth and round, slightly buttery – a complete, complex wine of aging.

Golden –green color, complex fine aromas of roasted dried nuts, honey, butter, wood, fruits and an after-taste of quince. A good combination of fruit and barrel provides balance in the mouth and an interesting finish.

Vinification: Typical white vinification, aging in French oak barrels of 500 l for 6 months.

Alcohol: 13.0% vol.

Total acidity: 7.1 g/l

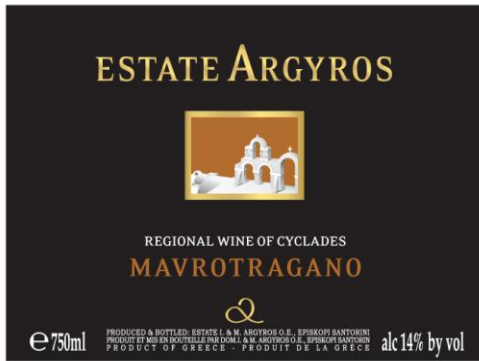
Ageing capacity: 10-12 years

Accompanies: Fish with dressings, poultry and white meat.

Aged and smoked cheese.

Serving suggestions: at 8-10 oC





Mavrotragano is a rare, but very interesting indigenous red variety of Santorini. Mavrotragano is quickly matured even by the end of August and in the past it was used for sweet wines or sometimes for Vinsanto. It is a variety with low performance and it is very sensitive in dry climatological conditions. The grapes are long and fleshy, with bright color, with thick skin and crispy. The fermentation of mavrotragano raises the alcohol of the wine up to 14°-15° vol with a very well balanced acidity.

Mavrotragano is a variety rich in colors and aromas. The taste is balanced and bodied, with a long finish.

Mavrotragano of Estate Argyros is produced by 100% Mavrotragano, in a limited number of bottles.

Tasting comments: Bright red color with aromas of gooseberry and cherry. The mouth is round with soft tannins.



Vinification: Typical red vinification, ageing in French oak barrels of 500l for 18 months

Alcohol: 14.0% vol.

Total acidity: 6g/l

Ageing capacity: 12-14 years

Accompanies: Red meat and meals spicy or with red sauce

Serving suggestions: at 14-16 °C



ESTATE ARGYROS
SANTORINI

VINSANTO



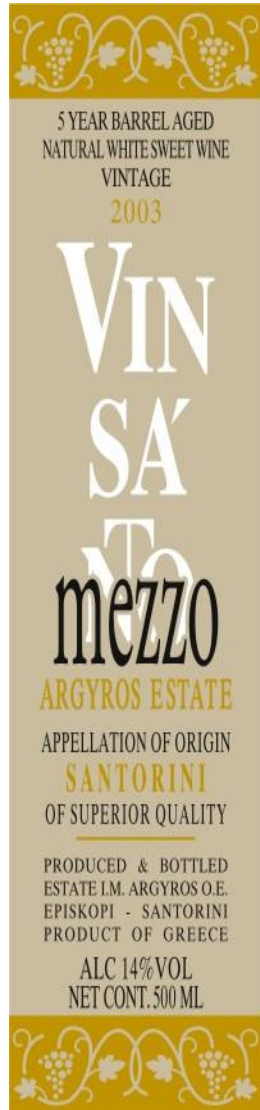


In the Cycladic islands, the production of sweet wines from sun-dried grapes endures as the traditional winemaking technique passes from one generation to another.

As early as the 16th century, documents describe the profitable trade between Santorini and Russia, based on the quality and fame of VINSANTO wines and their rare ability to last and improve over the years.

The production of Vinsanto is excruciatingly long and inevitably costly, but after many years, when the barrels are opened it appears – sweet, complex, abundantly flavored and excellent – a truly rare wine, worthy of all the effort.





Vinsanto Mezzo is practically a Vinsanto of short ageing produced by grapes that sun dried for a shorter period and therefore the wine is lighter in the mouth and the nose.

Vinsanto Mezzo is produced by 80% Assyrtiko, 10% Aidani, 10% Athiri

Vinsanto mezzo is honey colored and has chocolate, smoke and dried fruits aromas.

Vinification: Sun drying for 6-7 days. Ageing in French oak barrels for 5 years time

Alcohol: 14.0% vol.

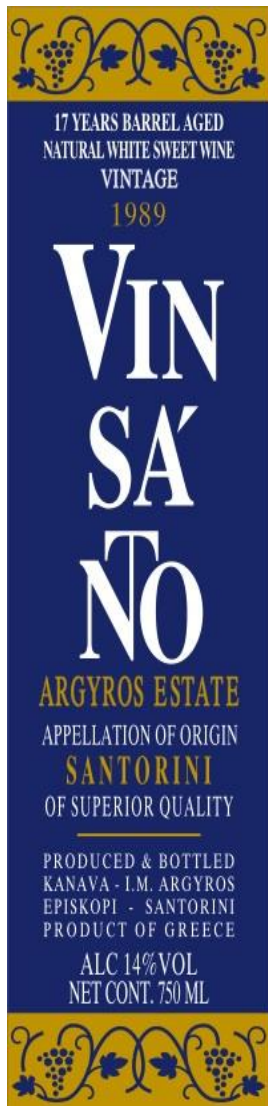
Total acidity: 6 g/l

Sugar: 140 g/l

Accompanies: It could be a good companion for desserts made of chocolate or served cold as an aperitif or a digestive drink.

Ageing capacity: long ageing

Serving suggestions: at 6-8 °C



Vinsanto is produced by 80% Assyrtiko, 10% Aidani, 10% Athiri

Tasting comments: Copper-amber color. Strong, kind, fine, complex aromas of chocolate, honey, roasted coffee grains, dried fruits and dried nuts. Full bodied, buttery, well structured & balanced, with sweetness and acidity in harmony, it has a fine and long finish.

Vinification: Sun drying for 12-14 days. Ageing in French oak barrels for 17 years time; bottle ageing for 3 years.

Alcohol: 14.0% vol.

Total acidity: 6g/l

Sugar: 240 g/l

Accompanies: It could be a good companion for cigars and desserts made of chocolate or served as an aperitif or a digestive drink.

Ageing capacity: long ageing

Serving suggestions: at 6-8 °C

AWARDS





Best Winery of white varieties for the year 2008
Gourmet Magazine

100 Top Wineries in the World, 2006
Wine & Spirits' Magazine

100 Top Wineries in the World, 2005
Wine & Spirits' Magazine



TROPHY – Vinsanto Argyros 1989, **Decanter World Wine Awards, 2010**

GOLD– Vinsanto Argyros 1989, **Challenge du Vin International, 2010**

92 - Argyros Estate Vinsanto 1988, **eRobertParker.com**® 31 Dec 2008

95 - Argyros Estate Vinsanto 1974, **eRobertParker.com**® 31 Dec 2008

93 - Argyros Estate Vinsanto 1987, **Wine Spectator**® 15 Nov 2007

BRONZE - Argyros Estate Vinsanto 1986, **International Competition of Wine, Thessaloniki 2005**

94 - Argyros Estate Vinsanto 1984, **Wine & Spirits Buying Guide**® 2007

90 - Argyros Estate Vinsanto 1984, **Wine Spectator**® 15 Nov 2005

GOLD - Argyros Estate Vinsanto 1984, **Decanter World Wine Awards**® 2004

GOLD - Argyros Estate Vinsanto 1984, **International Competition of Wine, Thessaloniki 2004**

92 - Argyros Estate Vinsanto 1983, **eRobertParker.com**® 01 Apr 2002



SILVER - – Vinsanto Mezzo Argyros 2003, **Decanter World Wine Awards, 2010**

BRONZE – Vinsanto Mezzo Argyros 2002, **Challenge du Vin International, 2009**

88 – Vinsanto Mezzo Argyros 2002, **Wine Advocate®**

92 - Vinsanto Mezzo Argyros 2000, **WineReviewOnline® Jun 2006**



GOLD – Assyrtiko Argyros 2009, **Decanter World Wine Awards, 2010**

SILVER – Assyrtiko Argyros 2009, **International Wine and Spirit Competition, 2010**

TROPHY – Assyrtiko Argyros 2008, **Decanter World Wine Awards, 2009**

SILVER – Assyrtiko Argyros 2008, **International Competition of Wine, Thessaloniki 2009**

89 - Assyrtiko Argyros, **Wine & Spirits Magazine**® Oct 2008

90 - Argyros Estate Santorini Canava 2005, **WineReviewOnline**® Jun 2006

90 - Argyros Estate Santorini Canava 2004, **Wine Spectator**® 15 Nov 2007

91 - Argyros Estate Santorini Canava 2004, **Wine & Spirits Buying Guide**® 2006

89 - Argyros Estate Santorini Canava 2003, **eRobertParker.com**® 1 Jun 2005

87 - Argyros Estate Santorini Canava 2003, **Wine Spectator**® 31 Dec 2005

88 - Argyros Estate Santorini Canava 2002, **eRobertParker.com**® 01 Aug 2003

87 - Argyros Estate Santorini Canava 2002, **Wine Spectator**® 1 April 2002



- TROPHY** – Argyros Estate 2009, **Decanter World Wine Awards, 2010**
SILVER - Argyros Estate 2008, **Decanter World Wine Awards, 2009**
GOLD – Argyros Estate 2008, **International Competition of Wine, Thessaloniki 2009**
91 - Argyros Estate 2007, **Wine & Spirits Magazine**© Oct 2008
EXCELLENT - Argyros Estate 2005, **Wein-plus.de** 2007
87 - Argyros Estate 2005, **WineReviewOnline**© Jun 2006
93 - Argyros Estate 2003, **Wine & Spirits Buying Guide**© 2006



SILVER – Argyros Estate Oak 2009, **Decanter World Wine Awards, 2010**

BRONZE – Argyros Estate Oak 2008, **Challenge du Vin International, 2010**

87 - Argyros Estate Oak 2005, **WineReviewOnline**© Jun 2006

92 - Argyros Estate Santorini Oak 2004, **Wine Spectator**© 15 Nov 2007

92 - Argyros Estate Santorini Oak 2004, **Wine & Spirits Buying Guide**© 2007

88 - Argyros Estate Santorini Oak 2004, **Wine Enthusiast**©

SILVER - Argyros Estate Santorini Oak 2003, **International Competition of Wine, Thessaloniki 2005**



SILVER – Atlantis White 2009, **Decanter World Wine Competition, 2010**

90 - Atlantis White 2004, **Wine & Spirits Buying Guide**© 2007

9/10 - Atlantis White 2004, **Score Wine & Spirits**© **Top 100 Wines, 2006**

90 – Atlantis White 2004, **WineReviewOnline**© *Jun 2006*

87- Atlantis White 2004, **Wine & Spirits Buying Guide**© 2006



SILVER – Aidani Argyros 2009, **International Wine and Spirit Competition, 2010**

VINSANTO ARGYROS CHOCOLATE



The top dessert sweet wine, Vinsanto of Estate Argiros met the talent of the top Austrian chocolatier Josef Zotter and the result couldn't be less unique and impressive.

The handmade, organic and fair Zotter chocolate of 60% cocoa content filled with 10% Vinsanto and Roibos tea stimulates all senses and satisfies with its complicity and long finish.

The Vinsanto Argiros is one of the best versions of this exceptional sweet wine from Santorini, as it has been highly award in competitions and tastings all over the world. The most demanding “palates” are big fans of Vinsanto Argiros.

Josef Zotter has been awarded, among other distinctions, as the best foreign chocolatier by Eurochocolat Award in Perugia, and the last two is evaluated by Greenpeace as “Excellent” in terms of ecology, ingredients, packaging and transportation of the product, fair trade and social contribution.

Two top makers joined their forces to make our lives better and sweeter.





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