

ESTATE  
ARGYROS

Santorini

Est. 1903



# ESTATE ARGYROS

## THE LEADING ESTATE OF SANTORINI

est. 1903

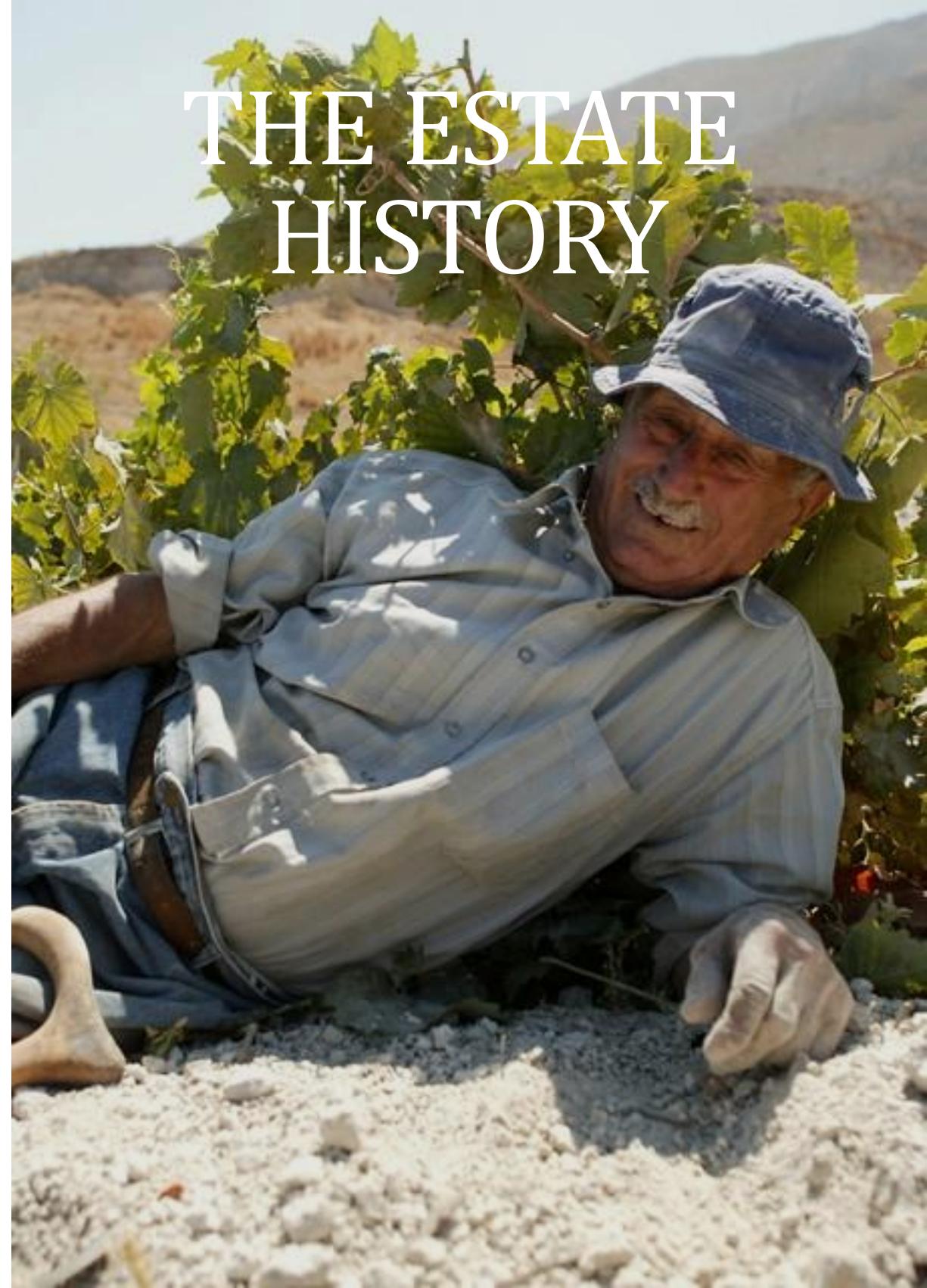
*Estate Argiros* is the premier private vineyard owner on the island of *Santorini* as well as one of the oldest wine families in the country, continuously producing amazing wines for more than 110 years.

03

# Chapter

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# One



With over two  
centuries of  
winegrowing and  
winemaking history  
on *Santorini*,  
*Estate Argyros*  
family has earned  
it's longstanding  
reputation for  
excellence.

*Estate Argyros* has been  
established in 1903, but  
the *Argyros* family has been  
involved in wine production  
for decades before that.

Since the beginning, there  
has been a focus on both wine  
making and vine growing,  
through a deep understanding  
that great grapes are always  
a prerequisite for great wines.  
Each generation contributed  
to the development of  
*Estate Argyros* wines on  
both fronts.





The largest  
private  
owner of  
vineyards  
in *Santorini*.

With the current landholdings exceed 120 ha,  
a vast, four-generations-long  
investment.

# THE VINEYARDS

*Estate Argyros* is the largest private owner  
of vineyards in *Santorini*. The current  
landholdings exceed 120ha, a vast,  
four-generations-long investment.

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The magnitude of this commitment can only be  
understood only when someone takes into account  
the fact that, in *Santorini*, there are numerous, far more  
lucrative uses of land readily available, and, sadly,  
more frequently preferred.

*Estate Argyros* vineyards are old, even by *Santorini*  
standards. The average vine age exceeds 70 years,  
while the oldest parcels of the estate are more  
than two centuries old. The average yields, on a plentiful  
vintage, rarely gets higher than 25 hl/ha, an impressively,  
if not catastrophically, low number, matched by very  
few wines around the world.



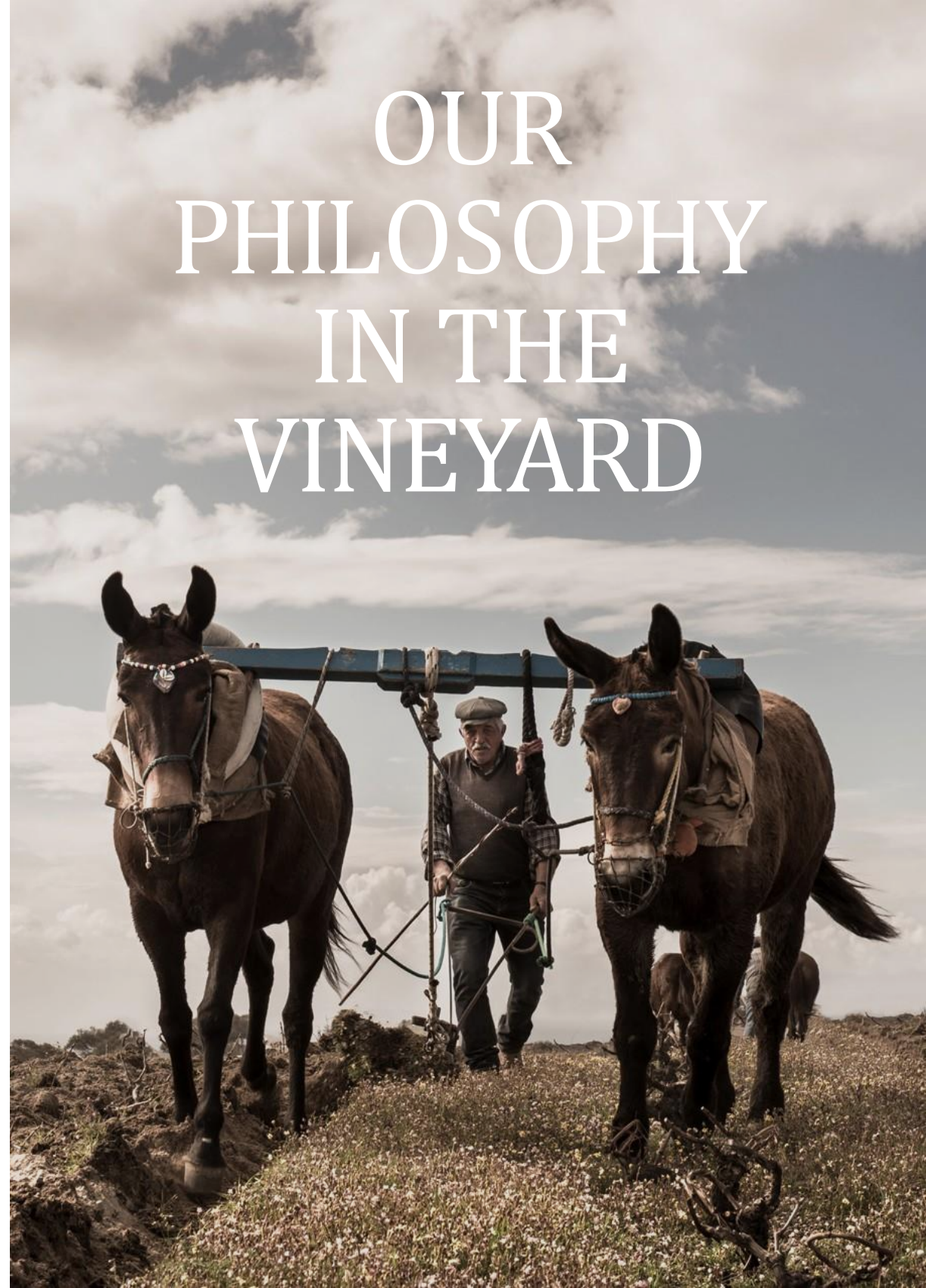
The vineyards of *Santorini* are famous for the basket shaped vines, a highly specific training system found nowhere else, called *Kouloura*.

# Chapter

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## Two

# OUR PHILOSOPHY IN THE VINEYARD







# OUR PHILOSOPHY IN THE VINEYARD

*Estate Argyros* works almost exclusively with old vines because only these vineyards can provide the depth, the definition and the concentration needed to produce the desired style of wine.

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Work in the vineyard is meticulous, with hundred of man-hours per year per hectare, since every single vine is considered a unique organism.



# OUR PHILOSOPHY IN THE CELLAR

The recipe in the cellar is that there is no recipe, with each plot being harvested, vinified and aged separately until very late in the production process.

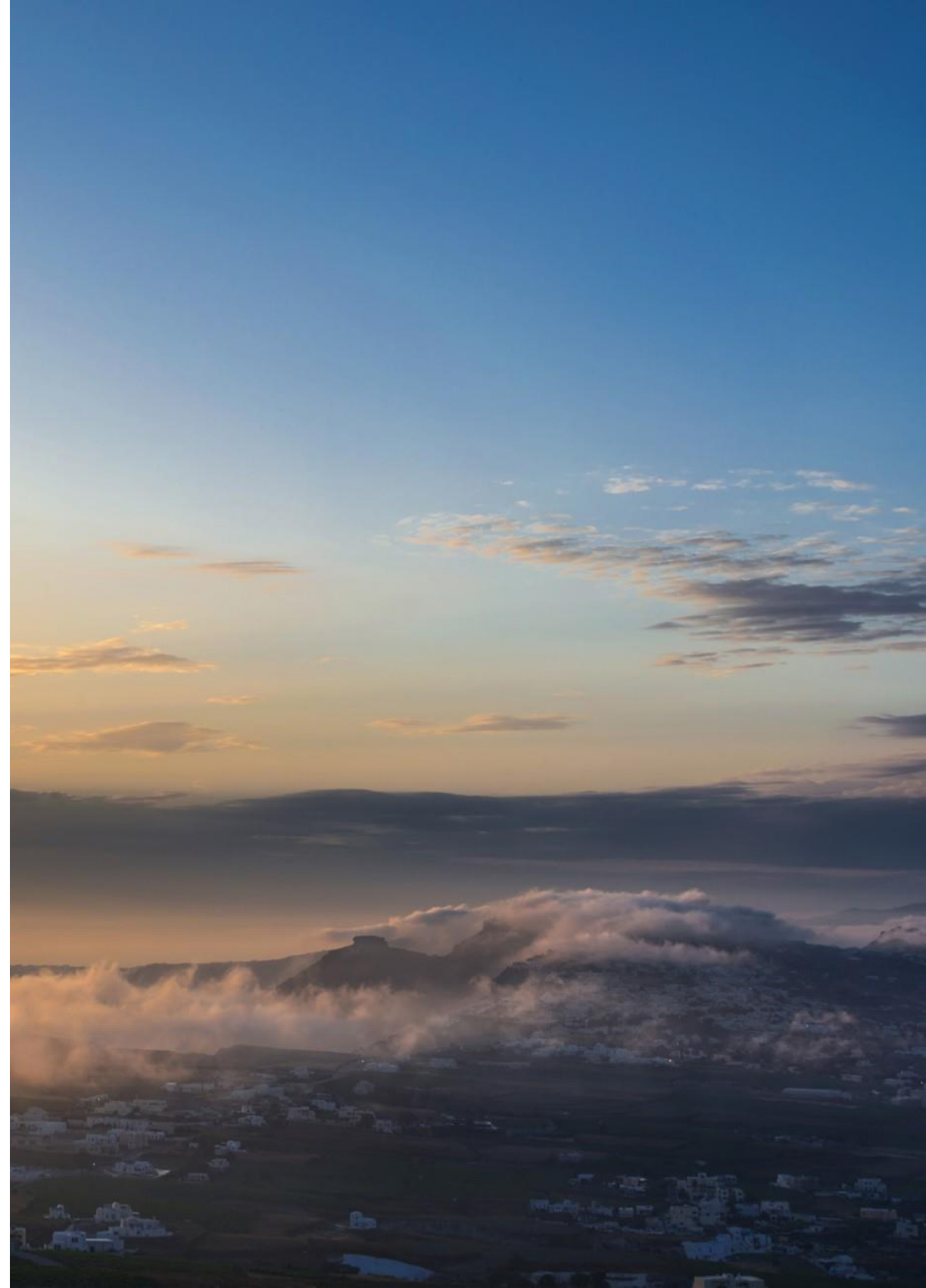
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Each plot is treated with the required sensitivity, in order to express its birthplace, while achieving purity and elegance.

## Autochthonous Varieties

The *Santorini* grape varieties have been shaped by the unique environment of the island, something that can be traced in the individuality of their character. These varieties attract attention from wine lovers and vine growers around the world, with increasing plantings not just in Greece but in other countries and other continents.

Assyrtiko, together with Mavrotragano and Aidani, are the heritage grapes of *Santorini* that deserve total dedication and resilience.



# Chapter

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# Three

# OUR WINES





# OUR WINES

*Estate Argyros* is an artisan producer crafting small quantities of top quality wines.

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Being family owned in the world of wine is very important, since top quality wine needs long term devotion, long term investments and progress over generations, not just vintages.

In *Estate Argyros* we believe that great wine is only made in the vineyard, so this is why we invest in the vineyards and we take all the painstakingly work and attention to detail to make sure that we only have the best grapes arriving at our cellar. One key element is working with old vines. Old vines produce less fruit, need more work in the vineyard, are very expensive to grow, but the concentration of the grapes is amazing, allowing us to do top quality wines that have the ability to age for many years, even the dry whites.



## Atlantis range

The Atlantis range is consisting of non-Estate wines, a prelude to the universe of *Estate Argyros*. Each Atlantis bottle shows varietal typicity, freshness and utter drinkability, rather than ageing ability.

# Atlantis White Argyros

An introduction to the universe of  
*Argyros* whites.

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A blend of mainly Assyrtiko, with smaller proportions of Athiri and Aidani, sourced from relatively young vines, sixty year old or younger, and fermented in stainless steel at cool temperatures.

Atlantis White is a fresh, charming wine, made to be enjoyed young and not intended for ageing.





The *Estate Argyros* range

The *Estate* wines form the backbone of the *Argyros* portfolio. They are different expressions of the amazing Santorini vineyard, as seen through the lenses of the three indigenous grapes – Assyrtiko, Aidani and Mavrotragano. These wines aim to display purity of character through careful blending of different sites across the estate.



# Estate Argyros

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## Assyrtiko Santorini

The most important bottling of the estate,  
the essence of what *Estate Argyros* stands for.

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Meticulously selected parcels, with ages exceeding a century, from top quality areas of the island, mainly Messaria, Karterados, Pyrgos, Megalochori and Akrotiri. Fermented in stainless steel at cool temperatures and aged for two months in stainless steel tanks on fine lees.

A copybook Santorini, at least under the Argyros lenses, showing purity and race without excesses, developing for at least a decade.





## Cuvee range

The three cuvees of *Estate Argyros* push the synergies between vine, grower, cellar master and Santorinian tradition to the extreme. These low production wines, mainly sold on allocation, are focusing on sheer concentration and complexity, usually achieved after many years of aging in bottle.

## Estate Argyros Cuvee Monsignori Santorini

Cuvee Monsignori is *Estate Argyros'* vision on what Santorini Assyrtiko can actually be.

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Excessively old Assyrtiko vineyards, at least two hundred years old, giving minute yields. Fermented, partially uninoculated, in stainless steel, at cool temperatures and aged for ten months in stainless steel tanks on fine lees.

A wine of breed, extract and length, that needs about four years in bottle to unfold and can be confidently kept for more than a decade after vintage.



Cuvee Range

## Estate Argyros Cuvee Evdemon Santorini

Flirting with the boundaries of *Estate Argyros'* understanding of the Santorinian environment.

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Biodynamically cultivated, very old Assyrtiko vineyards, at least 150 years old, in Pyrgos giving extremely low yields. Fermented, partially uninoculated, in stainless steel, at cool temperatures and aged for approximately thirty months in stainless steel tanks on fine lees, while a quarter of the blend had twelve months in French oak barriques and then the remaining months in stainless steel.

A wine focusing on palate architecture that needs several years in bottle to open up while can reward cellaring for more than fifteen years.



Cuvee Range

# Estate Argyros Cuvee Nykteri Santorini

The *Estate Argyros*' construal of an old, distinctive Santorinian style.

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A very strict selection of very old Assyrtiko vineyards, at least 150 year old, in Pyrgos and Megalochori, harvested at deep ripeness, usually twenty days after the main picking date. Fermented, partially uninoculated, in French oak barriques, at ambient temperatures and aged for twelve months in French oak barriques on fine lees and then approximately twelve additional months in stainless steel, again on fine lees.

A wine of imposing proportions, of power but showing no hint of roughness. It needs several years in bottle to grow out of its youth and will unfurl for more than fifteen years.





## Vinsanto range

*Estate Argyros* takes great pride in its Vinsantos.

In the old *Argyros* cellars, the “Vinsanto vault”, there are dozens of barrels containing thousands of litres of this luscious liquid, from vintages spanning several decades, covering the best part of the 20<sup>th</sup> century.

*Estate Argyros* Vinsantos are real treasures, coming out from one of the most astonishing collections of sweet wines in the world.

## Estate Argyros Vinsanto First Release

The youngest Vinsanto of Estate Argyros, demonstrating what youth is for such a wine.

\*\*

A strict selection of excessively old Assyrtiko, Aidani and Athiri vineyards in Episkopi, two hundred year old minimum, specifically earmarked for this style. Harvested at very deep ripeness, almost a month after the main picking date, giving insanely low yields.

The grapes are sun dried for ten days, natural fermentation and three years of ageing takes place in old concrete vats, with additional aging for four years in old wooden vats. A luscious wine, with fruit at the forefront.

Ready to drink on release but can age in bottle almost indefinitely. Final yield of this would be close to 75 ml per square meter of vineyard.



Vinsanto Range

## Estate Argyros Vinsanto Late Release

The archetypal Vinsanto of Estate Argyros.

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A strict selection of excessively old Assyrtiko, Aidani and Athiri vineyards in Episkopi, two hundred year old minimum, specifically earmarked for this style. Harvested at very deep ripeness, almost a month after the main picking date, giving insanely low yields.

The grapes are sun dried for twelve days, natural fermentation and three years of ageing takes place in old concrete vats, with additional aging for sixteen years in old wooden vats.

A wine balancing the years in oak with the months on the vine and the days drying under the sun. Ready to drink on release but will keep improving for the next century. Final yield of this would be close to 65 ml per square meter of vineyard.



Vinsanto Range



# THE WINERY

The *Estate Argyros* winery is one of the most imposing on the island. Surrounded by vineyards, the cutting-edge production facilities are matched with a beautiful, relaxing, airy wine tasting hall, making *Estate Argyros Wine Tours* an impeccable experience.

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The knowledgeable and expertly trained *Estate Argyros*' staff is able to offer a memorable visit, via a carefully structured range of options, accommodating for different needs. People feeling like a quick stopover or a more lengthy stay, occasional wine lovers or wine aficionados, will all find something to suit them, many things to learn and lots to enjoy. They will experience the Assyrtiko grape and the *Santorini* wines at their finest. All *Estate Argyros Wine Tours* include time spend in vineyards and the production side of the winery, followed by tutored tasting of the world-class *Estate Argyros* wines, including the famous Vinsanto.

A photograph of a stone wall with a sign that reads "ESTATE ARGYROS SANTORINI". The wall is made of dark, irregular stones. In front of the wall, there are three wooden barrels filled with green plants. The background shows a hillside with some buildings and a clear blue sky. The foreground is out of focus, showing a large, dark, textured object.

ESTATE ARGYROS  
SANTORINI





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