

VINO FINO

Explore a World of Wine

ARGYROS SANTORINI ASSYRTIKO 2022



Original price was: \$70.99. ~~\$59.99~~ Current price is: \$59.99.

Product Code:	8393	Closure:	Screw Cap
Country:	Greece	Unit:	Each
Region:	Aegean Islands	Volume:	750ml
Sub Region:	Santorini	Alcohol:	14.5%
Style:	White	Grape:	100% Assyrtiko
Variety:	Assyrtiko		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

A super fine and minerally white from the Greek Island of Santorini. Argyros date back to 1903, but are now outstanding leaders in the Greek wine revival. This estate bottling is not from their oldest vines, merely a vineyard up 100 years old! The island's traditional basket-training (to protect against harsh sun and wind) along with dry conditions and inorganic soils allow these heroic vines to remain pest free and on their original rootstocks. With deep lemony freshness and bright, piercing minerality, this is a unique and stylish white for aperitif or fish dinners.

Winery notes (2022 Vintage)

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

17/20 Julia Harding MW, JancisRobinson.com (2022 Vintage)

"Stony Assyrtiko to a T. Stone dust and citrus. With terrific fruit intensity at the core. **Top-notch and benchmark Santorini Assyrtiko.** Intense, persistent, mouth-watering."

92/100 Victoria Daskal, Decanter (2022 Vintage)

"A high energy wine with brilliant mineral layers, racy lemony acid, texture and long finish. Sourced from 70-year-old vines

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from Santorini's largest vineyard owner. Vinified in stainless steel with 4 months on lees and regular battonage."

92/100 James Suckling (2022 Vintage)

"This is showing aromas of salted almonds, white flowers, honey and golden apples. It's medium- to full-bodied with lively acidity and bright, mineral layers. Drink now or hold."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch