



## ARGYROS ATLANTIS WHITE 2018

Product Code: 8392

Closure: Screw Cap

Country: Greece

Unit: Each

Region: Aegean Islands

Volume: 750ml

Sub Region: Santorini

Alcohol: 13.0%

Style: White

Grape: 90% Assyrtiko, 5% Athiri,  
5% Aidani

Variety: Assyrtiko

### TASTING NOTES

90% Assyrtiko, 5% Athiri & 5% Aidani

A beautiful aperitif and fish white from the Greek Island of Santorini. The Atlantis offers a softer version of the austere Assyrtiko grape, here blended with a other local grapes into a house style now gaining a international reputation on sheer quality for value. Even this 'entry-level' comes from vines of 60 years, grown on their original rootstock in the old Santoirini style (low circular basket shapes to protect against the hot Island's harsh wind and sun). Thanks to natural acidity the wine emerges lemony and stoney-fresh, with effortless mineral cut, complexity and harmony. Think grilled fish.

From the volcanic Island of Santorini in Greece. Conditions here are so hard that the vine is trained in a circle to capture the dew at night such is the lack of rain. Of course these hard climatic factors are what makes these interesting and complex wines. "The Atlantis white; from Santorini but in the Cyclades appellation, is tank-fermented and aged. It is a blend of 90% Assyrtiko, with 5% each of the typical blending grapes on the island, Athiri and Aidani.

**16.5/20 Julia Harding, JancisRobinson.com** (2018 Vintage)

"90% Assyrtiko, 10% Athiri, Aidani, plus a small amount of the rare 30 indigenous varieties of the island. All from young vines, all fermented in tank. RS 2.8 g/l, pH 3. Very fresh and lively. Bright citrus, still has Assyrtiko green fruit and mineral/stony aftertaste."

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