



The harsh, volcanic soils of Santorini offer a remarkable range of wines... from the bone-dry, minerally whites made from the indigenous Assyrtiko grape to the opulently rich and sweet Vinsanto, made from sun-dried grapes, that have been fermented and barrel-aged for decades. Remarkably, these diverse wines share a common element, a bracing acidity, which makes Santorini's wines so food-friendly and as Hugh Johnson stated "the most original and compelling" of all the Greek Islands . Established in 1903, Estate Argyros began as a 2 ha. family vineyard in Episkopi Gonia, a village in the southeastern region of Santorini. It was tended by Georgios Argyros, the present owner's great grandfather, and the wines produced were sold mainly in the local market. During the 1950's the estate...



Properties: 28 ha. of volcanic soils located near the village of Episkopi Gonia in southeastern Santorini. Some of their vines, at 200 years old, are the oldest vines on the island

Production: 200,000 bottles per year of which 40% is exported

<i>Estate Argyros Vinsanto First Release 2015</i> 80% Assyrtiko, 10% Aidani y 10% Athiri.	Santorini
<i>Estate Argyros Atlantis White 2022</i> Principalmente Assyrtiko, con un pequeño porcentaje de Aidani y Athiri.	Santorini
<i>Estate Argyros Assyrtiko Santorini 2022</i> 100% Assyrtiko	Santorini
<i>Estate Argyros Cuvee Monsignori 2019</i> 100% Assyrtiko	Santorini
<i>Estate Argyros Cuvee Evdemon 2019</i> 100% Assyrtiko	Santorini
<i>Estate Argyros Vinsanto Late Release 2001</i> 80% Assyrtiko, 10% Aidani y 10% Athiri.	Santorini
<i>Estate Argyros Cuvee Nykteri 2019</i> 100% Assyrtiko	Santorini
<i>Estate Argyros Mavrotragano 2020</i> 100% Mavrotragano	Santorini

