Argyros Cuvee Gerontampelo

Description:

A powerful, barrel-fermented Assyrtiko from Estate Argyros on Santorini. Cuvée Gerontampelo is made from selected parcels of the estate's oldest vineyards, producing a wine with considerable concentration and structure. Ripe citrus and stone fruit sit alongside toasted nut and savoury notes from the oak, while Assyrtiko's naturally high acidity keeps everything in check. Rich and full-bodied, but with the freshness and mineral character that make Santorini wines so distinctive.

Tasting notes:
Preserved lemon, ripe citrus, quince, toasted almonds, honeycomb, subtle smoke, saline minerality

Allergens:
Contains sulphites.

Dish Pairing:

- Grilled lobster or langoustines
- Roast chicken with lemon and herbs
- Scallops with a buttery sauce
- Mushroom risotto

Talking Point:

Gerontampelo means "old vine" in the local dialect of Santorini. The wine comes from selected parcels in Pyrgos, Episkopi and Megalochori, where some of the vines are around 180–200 years old and still ungrafted, having survived the phylloxera epidemic that devastated vineyards elsewhere in Europe. The grapes are fermented in French oak and the wine spends a further year in barrel, followed by a year in stainless steel on its fine lees.