**Argyros Pure Santorini**

Description:

A classic Santorini Assyrtiko from Estate Argyros, showing the variety in a fresher, more direct style than the estate's richer barrel-aged wines. The volcanic soils and dry island conditions produce grapes with plenty of concentration, while Assyrtiko's naturally high acidity gives the wine its trademark freshness. Citrus and stone fruit sit alongside a distinctly savoury, saline edge. A great example of why Santorini has become one of Greece's most respected wine regions.

Tasting notes:
Lemon, grapefruit, green apple, peach, white flowers, wet stone, sea spray

Allergens:
Contains sulphites.

Dish Pairing:

- Grilled sea bass
- Oysters and shellfish
- Lemon and herb roast chicken
- Feta and Greek salad

Talking Point:

Santorini's vineyards look very different from most of the wine world. To protect the grapes from strong Aegean winds and intense sunshine, vines are trained into low, basket-shaped coils known as kouloura. The grapes grow inside the basket, sheltered from the elements. The island's volcanic soils are also sandy and largely free of phylloxera, allowing many vines to remain ungrafted and exceptionally old.