

PROFILE

Argatia Winery was founded in 2000 by Panagiotis Georgiadis, a specialist in collective actions of viti-vinicultural sector and Dr. Haroula Spinthiropoulou, an agronomist, specializing in viticulture. Haroula is involved in ongoing research of Greek grape varieties (Xinomavro in particular) and is the author of the book 'Grapevine Varieties Cultivated in Greece.'

The word 'Argatia' refers to a very important institution of the Greek Agricultural Society of Pontos, which means cooperation for the achievement of a common goal.' Argatia's wines reflect a sturdy, dustier expression of Xynomavro and a complex, layered white.

Argatia Winery has privately owned vineyards involved in the production and sale of Greek wine. In 2000, the first vineyards of Agratia were planted in Krasna, a moderately hot region of 260 meters in altitude. Science and modern technology, together with years of experience and a love of wine have been combined to create well-balanced biological vineyards of indigenous Greek varieties, all necessary for the production of high quality wines. The vineyards feature the native Greek varieties of Xinomavro, Negoska, Assyrtiko, Athiri and Malagousia that are best adapted for this region.



SPECIFICATIONS

Wine: Argatia Nevma

Varietals: Mavrodaphne (Tsiggelo),

Negkoska

Vintage: 2020

Region: Naousa Rodochori / Krasta and Xerolakkos vineyards. Privately

owned vineyards.

Altitude: between 270 and 550

meters

Vinification: Cold soak for 8 days, co-fermentation at controlled temperature (max 28°C). Aging in 500 liter French old oak for 8-12 months (3rd, 4th use), followed by 1 year in the bottle.

Alcohol: 12.5 %

Residual Sugar: 2.1 g/L

Acidity: 5.1 g/L



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