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### 1999 Estate Argyros Vinsanto 12 Years Barrel Aged

The 1999 Vinsanto 12 Years Barrel Aged is Assyrtiko, with 10% each of Athiri and Aidani. It has residual sugar of 244 g/l and comes in at 13.5% alcohol. Despite the hefty numbers all around (at least for many wines, not necessarily Vinsanto), this seems surprisingly restrained. It is understated, graceful, elegant and airy, with its acidity easily cutting through its mid-palate and the sugar. Showing far more grip and tension, however, than the four-year bottling also reviewed this issue, it adds a layer of depth and more power at the end in comparison, plus some additional complexity. It gets better and better with air, too, and showed better on Day 3 than on opening. The ability to combine power and elegance makes this a great experience. Drink now-2030. Importer: Athenee Importers & Distributors LTD., Hempstead, NY; tel. (516) 505-4800

- Mark Squires (August, 2014)

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### 1998 Estate Argyros Vinsanto 12 Years Barrel Aged

The 1998 Vinsanto "12 Years Barrel Aged" is all Assyrtiko, but for 10% each of Athiri and Aidani, the typical blending grapes on the island. For most producers, Vinsanto in barrel for 12 years is above and beyond the legal call of duty. For Argyros, well, this is just the middlin' stuff. That said, 12 years is still a long time—more than enough to accomplish some important things. This has fine depth and concentration, but, as always, the thrilling part of Vinsanto is the laser burst of acidity that cuts through the sugar, giving this that exciting balancing act that certain Mosel Rieslings can offer. The combination enlivens the palate. In short, it has beautiful balance and a fine finish driven home by the acidity. It was impressive when I first tried it, but a bit closed. Now, let's experiment. I left it in the fridge for a couple of days. It was far better then. The wine fleshed out. It was far more complex aromatically with a very dark...

- Mark Squires (December, 2012)

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### 1991 Estate Argyros Vinsanto "20 Years Barrel Aged"

The 1991 Vinsanto 20 Years Barrel Aged is Argyros' highest-end Vinsanto, an Assyrtiko with 10% each of Athiri and Aidani blended in. It has 256 grams per liter of residual sugar and comes in at 13.5% alcohol. It was bottled in 2011. The winery put at the end of its comments that this can be enjoyed over the next century. They may well be right as these are aged in barrel for a long time and pretty resistant, but let's take that in stages. Check in with me around 2075 and we'll see where we are. :) In the meanwhile, here's what you get. Dark molasses in color, it opens with a dark and burnished feel, chock full of fine and concentrated flavors. It seems rich, but in a slightly intellectual way. That is, it is never even a little bit syrupy because there is a ton of acidity here. Sugary excess is not the centerpiece. The muscular power, grip and tension on the finish, however, are beyond impressive. It could challenge a lot of tawny...

- Mark Squires (April, 2015)

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### 2008 Estate Argyros Vinsanto 4 Years Barrel Aged

The 2008 Vinsanto 4 Years Barrel Aged is Assyrtiko with dollops of Athiri and Aidani, aged in French oak for four years and bottled with a long cork. It comes in with 220 grams per liter of residual sugar and the grapes are sun-dried, of course. This is pretty terrific, maybe the best "4 Year Old" I've seen yet from the winery. It soars above its level. To be sure, it isn't so cheap these days, but this delivers. Its fresh feel is what seals the deal—and that is often the case with fine Vinsanto. The acidity is typically exciting and balances the sugar perfectly. I frequently can't believe how much sugar is listed on paper—because these Vinsantos often just obliterate it (more or less). So, too, here. The tension on the finish is remarkable. The acidity is often thrilling, but never shrill. The sugar, fruit and acidity are actually in excellent balance. This vivacious Vinsanto just grips the palate, lifting the fruit flavor and making it linger. It is also pretty...

- Mark Squires (August, 2016)

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