



Argatia Haroula Red 2021

PGI Red Dry Wine

Variety: Xinomavro, Negoska, Mavrodaphne

Region/Vineyard: Naoussa,
Rodochori/ Krasta vineyards
Privately owned vineyards.
Altitude 270 and 550 meters

Vinification: Cold soak for 8-10 days,
co-fermentation of Mavrodaphne
and Negkoska.
Controlled temperature (max 30°C)

Aging: Steel tank +1-2 years in the bottle

Alc: 13.5% by Vol.

pH: 3,39

RS (g/L): 1,5

TA (g/L): 6,6



Argatia Haroula White 2021

PGI White Dry Wine

Varieties: Malagouzia 60%, Assyrtiko 25%,
Xinomavro 15%

Clones: Malagouzia (standard material),
Assyrtiko (standard material)
Xinomavro clones V3, V6

Region/Vineyard: Naoussa, Rodochori/ Krasta,
vineyards. Privately owned vine-
yards. Altitude 270

Vinification: Cold soak for 8 hours (for Malagou-
zia and Assyrtiko) and fermentation
in low temperature (max 17°C)

Aging: 1 Year in the bottle

Alc: 14% by Vol.

pH: 3,28

RS (g/L): 1

TA (g/L): 4,8



Argatia Rose Horis 2022

PGI Rose Dry Wine

Variety: Xinomavro 100%

Clones: V3, V6

Region/Vineyard: Naoussa, Rodochori/ Krasta vineyards and Naoussa, Giannakochori / Lakka vineyards
Privately owned vineyards.
Altitude 270

Vinification: Spontaneous fermentation (1 hour skin contact), low temperatures (max 20°C) indigenous yeasts and minimum sulfites.

Alc: 13.3% by Vol.

pH: 3,34

RS(f/L): 1,1

TA (g/L): 5,6



Argatia Naoussa Horis 2022

PDO Red Dry Wine

Variety: Xinomavro 100%

Clones: V3, V6

Region/Vineyard: Naoussa, Rodochori/ Krasta vineyards and Naoussa, Giannakochori / Lakka vineyards
Privately owned vineyards.
Altitude 270

Vinification: Spontaneous fermentation, indigenous yeasts, temperature <30°C

Aging: 1 Year in the bottle

Alc: 13% by Vol.

pH: 3,64

RS(g/L): 1,1

TA (g/L): 6,7



Argatia Naoussa 2018

PDO Red Dry Wine

Variety: Xinomavro 100%

Clones: V3(45%), V6(45%), 10% Population

Region/Vineyard: Naoussa (Krasta + Lakka vineyards)
Privately owned vineyard.
Altitude 270 meters

Vinification: Cold soak for 10 days, fermentation
at controlled temperature (max 30°C)

Aging: 500 liter French old oak for 8-12
months (3rd, 4th use)
20% on steel tank
3-4 Years in the bottle

Alc: 13.5% by Vol.

pH: 3,61

RS: 2,5

TA (g/L): 5,5

Argatia Naoussa Single Vineyard 2020

PDO Red Dry Wine



Variety: Xinomavro 100%

Clones: V3(50%), V6(50%)

Region/Vineyard: Naoussa,
Giannakochori/Lakka vineyard
Privately owned vineyard.
Altitude 270

Vinification: Cold soak for 8-10 days. Fermentation at controlled temperature (max 30°C) with indigenous yeasts.

Aging: 500 litter French old oak for 8-12 months (3rd, 4th use)
1-2 years in the bottle

Alc: 13.5% by Vol.

pH: 3,60

RS(g/L): 1,3

TA (g/L): 6,8



Argatia Nevma 2020

Red Dry Wine

Variety: Mavrodaphne (Tsiggelo), Negkoska

Clones: standard material

Region/Vineyard: Naousa Rodochori / Krasta
and Xerolakkos vineyards
Privately owned vineyards.
Altitude 270 and 550 meters

Vinification: Cold soak for 8 days,
co-fermentation at controlled
temperature (max 28°C)

Aging: 500 litter French old oak for 8-12
months (3rd, 4th use)
1 year in the bottle

Alc: 12,5% by Vol.

pH: 3,59

RS(g/L): 2,1

TA (g/L): 5,1



Vineyard Information:

Location: Naoussa, Rodochori (Krasta and Xerolakkos) Giannakochori (Lakka)

Organic certified cultivation.

Mediterranean climate with continental tendencies.

Medium to heavy soil with calcium carbonate.

Altitude: 270-550 meters

Plant density: 3000 plants/ hectare

Production: 2-3kg per plant

