



ALPHA ESTATE MALAGOUZIA Single Vineyard “TURTLES” White

Protected Geographical Indication (P.G.I.) Florina

Variety Composition: Malagouzia 100%.

Location: “Turtles” sub-region.

Region: Amyndeon plateau. Amyndeon viticulture zone.

Vineyard: 87ha of Linear, privately owned vineyard situated at an altitude of 620-710 m. Vineyard Designated for the Specific Product: 12,5ha.

Soil: Sandy - sandy clay soil of excellent drainage.

Climate: Semi continental with important precipitations, many snowfalls during winters. Fresh, rather dry summers, with cool nights. Year-long Northwestern winds.

Absence of spring frost.

Harvest: Manual harvesting in small picking boxes.

Yield: 75HL/ha, post to green harvest & selection.

Density of Plantation: 3.900 shoots / ha.

Vinification Method: Skin contact, controlled alcoholic fermentation in stainless steel tanks with cooling jackets, maintenance of wine “sur lies” for two months with regular stirring.

Tasting Characteristics: Brilliantly, light yellow in color with greenish tints.

Strong and lively nose, typical Malagouzia. Floral aromas, white stone fruits with citrus and botanical hints on the back. Round and mellow on the palate, crispy, with excellent balance, freshness and finesse. Bright and long finish.

Vine Grower: Makis Mavridis.

Wine Maker: Angelos Iatridis.

