



## ALPHA ESTATE

### White

Sauvignon Blanc

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

**Variety Composition:** Sauvignon Blanc 100%.

**Location:** “Children’s” & “Alpheta” sub-regions.

**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: 16,4ha.

**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:** 59HL/ha, post to green harvest & selection.

**Density of Plantation:** 3.900 shoots / ha.

**Vinification Method:** Skin contact for 16 hours, controlled alcoholic fermentation in stainless steel tanks with cooling jackets, maintenance of wine “sur lies” for four months with regular stirring.

**Tasting Characteristics:** Brilliantly, light yellow in color with greenish tints. Strong and lively nose, typical Sauvignon Blanc, suggesting gooseberry, passion fruits, melon, litchi with a note of honeysuckle. Round and mellow on the palate, fat but balanced, high in alcohol with plenty of finesse, well structured, reminding the nose aromas with a hint of rosemary. A richly textured wine with superb length and balance. A classy wine with long finish and persistent aromas.

**Vine Grower:** Makis Mavridis.

**Wine Maker:** Angelos Iatridis.

