



ALPHA ESTATE

SAUVIGNON BLANC FUMÉ

OAK FERMENTED

White

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

Variety Composition: Sauvignon Blanc 100%.

Location: “Clildren” & “Alpheta” sub-regions.

Region: Amyndeon plateau. Amyndeon viticulture zone.

Vineyard: 87ha of Linear, privately owned vineyard situated at an altitude of 620-710m. Vineyard Designated for the Specific Product: 1,3ha.

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: 52HL/ha, post to green harvest & selection.

Density of Plantation: 3.900 shoots / ha.

Vinification Method & Maturation: Skin contact under inert atmosphere at low temperature, controlled alcoholic fermentation in fine grain, medium toast Vosges oak barrique casks with regular stirring.

Maximum 7 months following vinification in the same oak casks.

Tastings Characteristics: Brilliant light yellow color with green hints.

Intense and rich nose, typical of the variety, with citrus, passion fruit, honeydew and hints of oak. Full mouth, creamy with excellent balance, freshness and finesse.

Persistent aromas with long finish.

Vine Grower: Makis Mavridis.

Wine Maker: Angelos Iatridis.

