



ALPHA ESTATE ROSÉ

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

Varietal Composition: Xinomavro 50%, Syrah 50%.

Location: “Turtles” & “Hedgehog” sub-regions. “Turtles” sub-region is located at an altitude of 660 meters, with northwestern orientation, facing mount Voras, while “Hedgehog” sub-region is located at an altitude of 690 meters, with northern orientation, facing lake Petron and mount Voras.

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: 4,95ha.

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: 36,5HL/ha, post to green harvest & selection.

Density of Plantation: 3.900 shoots / ha.

Vinification: Destemming, light crushing. Cold soak at 5°C for 12 hours and fermentation at gradually increasing temperatures, offering aromatic complexity to the wine. Post maceration with steering the lies for two months.

Tasting Characteristics: Bright rose color, with saumon hints. Fruity nose with rich expression. Well balanced mouth, quite full, fat but balanced, with long aftertaste.

Vine Grower: Makis Mavridis.

Wine Maker: Angelos Iatridis.