



## ALPHA ESTATE SYRAH Single Vineyard “TURTLES” Red

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

**Varietal Composition:** Syrah 100%.

**Location:** “Turtles” sub-region. 660m altitude, with northwestern exposure, facing mount Voras.

**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: 86,5ha.

**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:** 39HL/ha, post to green harvest & selection.

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

**Vinification Method:** Destemming, light crushing, cold soak - skin contact under controlled conditions, alcoholic fermentation at gradual increase temperatures, maintenance of wine “sur lies” for eight months with regular stirring.

**Ageing:** Nine in French, fine grain, medium toast oak casks and fifteen months in the bottle.

**Tasting Characteristics:** Bright, deep ruby color. It has beautiful Syrah fruit silky and ripe. Rich and intricate bouquet, earthy, dominated by leather and cherry brandy aromas, with peppery and plummy background. Generous, full bodied, chewy, robust wine with a velvety taste. Vanilla, wood, mocha and toffee hints. Slightly tannic finish with long persistence of aromas. Its potential complexity is under continues development. A Vin de Garde with a great future.

**Vine Grower:** Makis Mavridis.

**Wine Maker:** Angelos Iatridis.

