



## ALPHA ESTATE XINOMAVRO Single Vineyard “HEDGEHOG” Red

Protected Designation of Origin (P.D.O.) Amyndeon

**Varietal Composition:** Xinomavro 100%.

**Location:** “Hedgehog” sub-region. 690m altitude, with northern exposure, 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: 9,58ha.

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

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

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

**Ageing:** Twelve months in French oak casks medium grain and white toast and twelve months in the bottle.

**Tasting Characteristics:** Splendid, purple red color. Complex, typical bouquet of leather and spices (vanilla, pepper, clove), with hints of ripe blackberry.

Full mouth, rounded tannins, balanced acidity and wood tones.

Long aftertaste with intense quince aroma.

**Vine Grower:** Makis Mavridis.

**Wine Maker:** Angelos Iatridis.

