



ALPHA ESTATE

PINOT NOIR

Red

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

Variety Composition: Pinot Noir 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 620-710m.

Vineyard Designated for the Specific Product: 2,04ha.

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 under controlled conditions, alcoholic fermentation at gradual increasing temperatures, "Pigeage", maintenance of wine "sur lies" for eight months with regular stirring.

Ageing: 12 months in Allie - Bertrange oak casks medium to light toast.

No treatment or filtration before bottling and 12 months in the bottle.

Tasting Characteristics: Meticulous care in the vineyard and a gentle touch in the winery resulted in Alpha's Pinot Noir. A wine of great intensity, balance and structure. Depth and concentration balanced by the fresh acidity and minerality that are typical to the location. Influenced by new oak, their subdued, alluring aromas, characterized from wild cherries aromas, with hints of spiced black plums, raspberries and cocoa seduce the educated palate, as does the vibrant acidity.

Vine Grower: Makis Mavridis.

Wine Maker: Angelos Iatridis.