



## ALPHA ESTATE

### Red

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

**Varietal Composition:** Syrah 60%, Xinomavro 20%, Merlot 20%.

**Location:** "Children's" & "Horses" sub-regions.

**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 Wine: 147,5ha.

**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:** 29,5 HL/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 lie" for eight months with regular stirring.

**Ageing:** Thirteen months in Allie - Bertrange oak casks medium - light toast. No treatment or filtration before bottling, and twelve months in bottles.

**Tasting Characteristics:** Deep ruby color with purple hints. Powerful, pungent aromas of sweet cherry, candied plum and toasty vanillin oak. Full bodied and deep in dark fruit flavors, with a peppery and strong oak spicy accents background. The solid tannins build through the finish but there is plenty of supporting depth of fruit here, not to mention a bright acid lift on the back that adds energy. A vin de Garde with a great future.

**Vine Grower:** Makis Mavridis.

**Wine Maker:** Angelos Iatridis.

**Blending Consultant:** Eric Boissenot.