



ALPHA ESTATE

UTOPIA

Red

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

Varietal Composition: Tannat 100%

Location: "Hedgehog" sub-region.

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: 21ha.

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: 34 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: Eighteen months in Allie - Bertrange oak casks medium - light toast. No treatment or filtration before bottling, and eighteen months in the bottle.

Tasting Characteristics: Opaque ruby color. Fine, rich, intense. Black crystalline fruits, cassis, leather, cocoa, spices. Full body, creamy, with tasty ripe tannins. Well balanced and round with excellent development in the mouth and long aftertaste.

Vine Grower: Makis Mavridis.

Wine Maker: Angelos Iatridis.