



## ALPHA ESTATE

### ALPHA ONE

#### Red

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

**Varietal Composition:** The winemaker's choice.

The best 17 barrels of each harvest were the winemaker selects to present the absolute expression and dynamic of the Amyndeon viticulture zone.

**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 620-710 m. Vineyard designated for the Specific Wine: 1,58ha.

**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:** 23HL/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:** Thirty six months in Allie - Bertrange at 200% (18+18) new oak casks medium toast. No treatment or filtration before bottling and eighteen months in the bottle.

**Tasting Characteristics:** Fine, rich, intense. Some black crystalline fruit, spices, cassis. Quite complex, very long. Develops in mouth very good.

**Vine Grower:** Makis Mavridis.

**Wine Maker:** Angelos Iatridis.

**Blending Consultant:** Eric Boissenot.