



ALPHA ESTATE OMEGA LATE HARVEST

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

Variety Composition: Gewurztraminer 85%, Malagouzia 15%.

Location: "Horses" single vineyard, at an altitude of 690 meters, with Northwest orientation, facing 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 Product: 1,5ha.

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 with meticulous grape selection that has achieved optimum ripening status. Late harvest.

Yield: 20HL/ha, post to green harvest & selection.

Density of Plantation: 3.900 shoots / ha.

Vinification Method: Controlled alcoholic fermentation in stainless steel tanks with cooling jackets, maintenance of wine "sur lie" for nine months with regular stirring.

Ageing: Twelve months in Allie - Bertrange oak casks medium toast and a further twelve months in the bottle.

Tasting Characteristics: Allowing the fruit to stay on the vine and dehydrate intensifies aromas and flavors to the point of perfection. Is a full flavored wine exhibiting rose-petals, pear and apricot character, and the spicy floral aromas typical to the Gewurztraminer grape. The residual sugar is well balanced by acidity, so that the overall effect is refreshing, neither cloying nor tart.

This wine has a pleasant, long finish.

Vine Grower: Makis Mavridis.

Wine Maker: Angelos Iatridis.