



ALPHA ESTATE SAUVIGNON BLANC FUMÉ BARREL FERMENTED

Single Block “Kaliva”

White

Protected Geographical Indication Florina

Varietal Composition: Sauvignon Blanc 100%.

Location: KALIVA (2,32ha) - 40°41'5.45"N - 21°41'59.20"E.

Region: Amyndeon Viticulture Zone.

Vineyard: Linear, privately owned 87ha vineyard at an altitude of 620-710 meters.

Soil: Alluvium, sandy, sandy clay soil of excellent drainage.

Climate: Semi continental with significant snowfalls and warm, dry summer with fresh nights. Frequent north-west winds, absent of spring frost. Quite cool year without significant high temperatures during the growing season with result a satisfactory long growing cycle, achieving, with sacrifices in quantity, a high quality result that justifies the efforts undertaken in this hard but challenging vintage. The special advantages of the vineyard micro climate justifies our choice for this region

Yield: 0,75 kg/m of active canopy. 52 HL/ha, post to green harvest & selection.

Vinification & Maturation: Skin contact under inert atmosphere at low temperature, controlled alcoholic fermentation in fine grain, white toasted Tronçais oak barrique casks with regular stirring on fine lees for seven months. Maximum 7 months following vinification in the same oak casks.

Tasting Characteristics: Brilliant light yellow color with greenish hints. Intense and rich nose, typical of the variety, with citrus, passion fruit, honeydew and hints of oak. Full mouth, creamy, with excellent balance, freshness and finesse. Persistent aftertaste aromas with long finish.

Vinegrower: Makis Mavridis.

Winemaker: Angelos Iatridis.

