



"Alpha Estate is one of those hot estates that should draw consumer attention. This winery has been considered to be a "comer" for awhile. It's fair to end that talk. They have arrived and are making terrific wines."

eRobertParker.com by Mark Squires # 195 June 2011

**ALPHA SYRAH
SINGLE VINEYARD
TURTLES
P.G.I. FLORINA**



Alpha Estate is located in Amyndeon, North West Greece, in the heart of the Amyndeon appellation and in a significant geo-morphological site. With beautiful views over the Petron and Vegoritida lakes it lies between the picturesque Nimfeon village, the beautiful ski center of Pisoderi (Vigla) and the ski resort of Ag. Athanasios (Voras – Kaimaktsalan).

The altitude, exceeding 600 meters, its immediate proximity to the lakes, the moderate year long north west winds, low precipitations, the alluvium, sandy, low fertility soils, combined with a scientifically designed single block vineyard are the components to a unique terroir in which we achieve expression in the production of complex, unique and multidimensional wines.



Alpha Estate is the brainchild of two visionaries, the 2nd generation Vinegrower *Makis Mavridis* and the Bordeaux trained Winemaker *Angelos Iatridis*. Their aim is to pinpoint and promote contemporary Greek vinegrowing and winemaking to the world.

Tasting Characteristics: Bright, deep ruby color. It has beautiful Syrah fruit silky and ripe. Rich and intricate bouquet, earthy, dominated by leather and cherry brandy aromas, with peppery and plummy background. Generous, full bodied, chewy, robust wine with a velvety taste. Vanilla, wood, mocha and toffee hints. Slightly tannic finish with long persistent aromas. Its potential complexity is under constant development. A "Vin de Garde" with a great future.

THE PHILOSOPHY

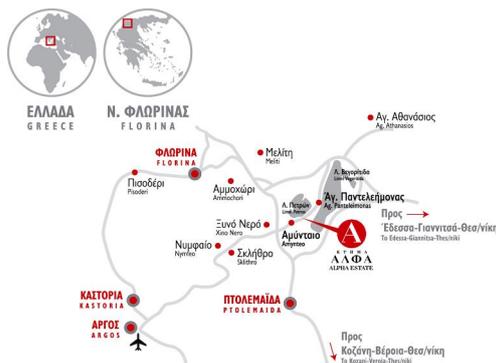
Human factor is indispensable to the expression of all elements gracefully offered by the unique ecosystem of the single block, privately owned 87ha vineyard in the production of our wines. Main feature of our work is the "soul" of the people that contribute every day to this dream. Respect to nature, combined with high quality and deeply eco-friendly growing practices and the typicity of the produced wines are possible with the implementation of mild, integrated viticulture and winemaking procedures, based on the most recent international standards.

Professional know-how, experience and the team's effort throughout all stages of production and promotion are necessary conditions to the desirable result, wines sealed under the Alpha Estate label.

Harmony: It fits ideally with a large range of

meats, grill cooked fleshy mushrooms, well matured smooth cheese.

Best served at 16-18° C. (60,8-64,4° F).



Variety Composition: Syrah 100%.

Region / Location / Vineyard: Amyndeon plateau. Amyndeon viticulture zone. North-western Macedonia. "Turtles" sub-region. 640-650m altitude, with north – western exposure, facing mount Voras. 69ha of Linear, privately owned vineyard situated at an altitude of 620-710 m.

Density of plantation / Harvest / Yield: 3.900 shoots / ha. Manual harvesting in small picking boxes, mid September. 5.000 kgrs / ha post to green harvest & selection.

Vinification Method & Ageing: Destemming, light crushing, cold soak - skin contact under controlled conditions, alcoholic fermentation at gradual increasing temperatures, maintenance of wine "sur lies" for eight months with regular stirring. Twelve months in French, fine grain, medium toast oak casks and twelve months in the bottle.

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Winery of the Year 2013. Wine & Spirits Magazine

Alpha Estate's range of exceptional wines makes it a great ambassador for Greece.

Joshua Greene. Publisher & Editor Wine & Spirits Magazine

Nominated Winemaker of the Year 2014. Wine Enthusiast Magazine

"On behalf of myself and the Wine Enthusiast staff, I just wanted to personally congratulate you on being nominated for the prestigious Wine Enthusiast Wine Star Award as the Winemaker of the Year. Nominees are chosen by the global team of editors at Wine Enthusiast Magazine and represents the most influential members of the beverage industry this year. **Your talent and vision have clearly set you apart in the industry.**"

Adam Strum, Co-founder, publisher and editor Wine Enthusiast Magazine

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Taking that all together, Alpha's wines are more refined and accessible than some of the more rustic versions of Xinomavro. There is still attention to structure here and few compromises. The quality steadily improves and considering the small production levels on many of the wines, the output seems to be quite reasonably priced, too. Greek reds are justly acquiring more cachet and this Northern Greek estate is one very fine example of where the region is going.

89 POINTS. ALPHA SYRAH SINGLE VINEYARD TURTLES 2010

eRobertParker.com # 211 February 2014. Reviewed by MARK SQUIRES

The 2010 Syrah Turtles Vineyard is from high altitude vines in the "Turtles" sub-region, aged for 12 months in medium-toast French oak. It comes in at 14% alcohol. This is a pretty solid Turtles Syrah. It seems like a particularly good vintage for it. It is not the most concentrated Syrah, but it has adequate concentration for the price range and it does project a rather elegant demeanor, leaning more to the Northern Rhone. With a bright feel and those typically earthy Syrah aromatics, it is quite enticing. It opens nicely in the glass and it is far better after 30-40 minutes than it was on opening, acquiring a juicy and tasty finish. With reasonably integrated tannins, it should drink well young and hold nicely for several years. Drink now-2020.

16,5 POINTS. ALPHA SYRAH SINGLE VINEYARD TURTLES 2010

JANCIS ROBINSON MW OBE. December 2013. Reviewed by JULIA HARDING MW

12 months in French oak. TA 5.3 g/l, pH 3.52 g/l, RS 2.3 g/l. Very dark cherry red and an unusual aroma for Syrah: sweet and ripe, a little minty, and a slightly floral note, maybe even a sort of pâtisserie sweetness – hard to describe but very inviting and not like Syrah from anywhere else. Sweet dark fruit on the palate, blackberry and blueberry and a slight hint of vanilla sweetness and spice, perhaps from the oak. Rich and long but still manages to be refreshing thanks to the relatively cool site. A lovely wine but I think the Hedgehog Vineyard Xinomavro 2010 is more elegant even if it is a little lighter. (JH)

Ratings, Awards & Distinctions:

Jancis Robinson MW OBE: 16,5+ Points

Robert Parker: 89 Points

Gold Medal: Syrah du Monde

Silver Medal: Decanter World Wine Awards

Silver Medal: AWC Vienna