

"Alpha Estate is one of those hot estates that should draw consumer attention.

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They have arrived and are making terrific wines."

eRobertParker.com by Mark Squires # 195 June 2011

ALPHA XINOMAVRO SINGLE VINEYARD HEDGEHOG P.D.O. AMYNDEON



Tasting Characteristics: Bright purple-red color. Complex, typical bouquet of small berries red fruits, leather and spices (vanilla, pepper, clove), with hints of ripe blackberry. Full mouth, rounded tannins, balanced acidity and well integrated wood tones. Long aftertaste with intense quince aroma.

Harmony: Perfect match with juicy red barbecued meats, spicy sausages, red baked peppers in olive oil, stew rabbit, light spicy fool body cheeses.

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 latridis*. Their aim is to pinpoint and promote contemporary Greek vinegrowing and winemaking to the world.

THE PHILOSOPHY

Human factor is indispensible 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.

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



Variety Composition: Xinomavro 100%.

Region / Location / Vineyard: Amyndeon plateau. Amyndeon viticulture zone. North-western Macedonia. "Hedgehog" sub-region. 690m altitude, with northern exposure, facing lake Petron and mount Voras. 69ha of Linear, privately owned vineyard situated at an altitude of 620-710 m.

<u>Density of plantation / Harvest / Yield:</u> 3.900 shoots / ha. Manual harvesting in small picking boxes, end of September – beginnings of October. 5.300 kgrs / ha post to green harvest & selection.

<u>Vinification Method & Ageing</u>: Destemming, light crushing, cold soak - skin contact, alcoholic fermentation at gradual increasing temperatures, maintenance of wine "sur lies" for eight months with regular stirring. Twelve months in French oak barrel medium grain, white toasting and twelve months in the bottle.

ALPHA ESTATE

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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.

91 POINTS. ALPHA XINOMAVRO SINGLE VINEYARD HEDGEHOG 2010 eRobertParker.com # 215 October 2014. Reviewed by MARK SQUIRES

This 2010 Xinomavro Hedgehog Vineyard was aged for 12 months in French oak and comes in at 13.5% alcohol. It is revisited for a checkup this issue. With another eight months or so in the bottle, this has simply blossomed. It seems to have put on weight as it now feels fuller in the mouth and shows beautifully. All I can say is, the "wake up" here has been notable. The initial impression was perfect in one respect, however: it maintains a wonderfully elegant demeanor. Impeccably balanced, with not a hair out of place, it still manages to show nice structure, tightening noticeably on the finish, while always seeming restrained. The caressing texture makes it very sensual. This is a somewhat gentler view of Xinomavro, but it sacrifices little while delivering fine flavor. It's quite a bargain, too.

16,5 POINTS. ALPHA XINOMAVRO SINGLE VINEYARD HEDGEHOG 2010 JANCIS ROBINSON MW OBE. December 2013. Reviewed by JULIA HARDING MW

sandy soils at 690 metres. 12 months in French oak. TA 5.7 g/l, pH 3.4. Mid cherry red with pale rim. Peppery red-fruit aroma, really fragrant, and wonderful freshness on the palate. Subtle but present tannins now finely integrated with the fruit. Surprisingly delicate and very persistent, lovely pure fruit, impeccably handled in the winery for a refined but highly drinkable wine with a distinctive character. (JH)

Single vineyard block that best expresses the cool terroir and free-draining

92 POINTS. ALPHA XINOMAVRO SINGLE VINEYARD HEDGEHOG 2009 WINE & SPIRITS MAGAZINE. August 2013. Reviewed by TARA Q. TOMAS

This adds a few octaves to the usually delicate character of xinomavro in Amyndeon's sandy soils, the flavors ranging from deeply fruity and darkly truffled into higher registers of roses and herbs. The acidity keeps it lively and fresh, making this a xinomavro you could open tonight with lamb chops, or age for another few years

Ratings, Awards & Distinctions:

Robert Parker / The Wine Advocate: 91 Points

Jancis Robinson MW OBE: 17 Points

Wine & Spirits: 92 Points Wine Spectator: 89 Points Wine Enthusiast: 87 Points