



ALPHA ESTATE

AXIA

Red

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

Varietal Composition: Xinomavro 50%, Syrah 50%.

Location: “Petres” (“Rocks”) and “Dromos” (“Road”) sub-region. Amyndeon plateau.

Vineyard: 180ha of linear, privately owned vineyard situated at an altitude of 620-710m.

Vineyard Designated for the Specific Label: 7,28ha.

Soil: Sandy - sandy clay soil of excellent drainage.

Climate: Semi continental with important precipitations, many snow-falls 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: 51HL/ha, post to green harvest and selection.

Density of Plantation: 3.900 shoots / ha.

Vinification Method: Destemming, light crushing, cold soak - skin contact, alcoholic fermentation at gradual increase temperatures, maintenance of wine “sur lie” for seven months with regular stirring.

Ageing: Twelve months in French, oak casks, medium grain, white to light toast and twelve months in the bottle before release.

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

Vine Grower: Makis Mavridis.

Wine Maker: Angelos Iatridis.



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