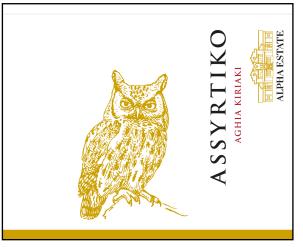
## Alpha Estate

## Assyrtiko, EcoSystem



## "...one of those hot estates that should draw consumer attention. This winery has is making terrific wines." - Robert E. Parker's <u>The Wine Advocate</u>



Dedication to the Greek vineyards brought winemaker Angelos latridis to the Amyndeon ECOSYSTEM. There he met vine grower Makis Mavridis and they both met the inspiration for the creation of the most diversified, for its function and structure, vini-viticulture exploitation. The term ECOSYSTEM expresses the reasonably delineated land and space interactions over time, between living organisms and their environment. The term derives from the Greek work OIKOS, which means house, the space we live on.

The Amyndeon ECOSYSTEM is gifted with unique soil and geological features (light sandy soils, poor in organic matter with excellent drainage capacity, located on top of a calcareous alluvial substrate created by the earlier lacustrine deposits into which

root systems with dense branching and dense capillary roots are formatted). It enjoys exceptionally balanced climate conditions (which are determined by the altitude of the plateau and the two adjacent lakes), especially during the crucial months of maturation, fully responsive to the high demands for a balanced viticulture.

Assyrtiko 100%
AGHIA KIRIAKI (1.51 ha.) - 40°40'31.34"N - 21°41'40.83"E.
Amyndeon Viticulture Zone
Linear, 87ha vineyard at an altitude of 620-710 meters.
Skin contact for 16 hours, controlled alcoholic fermentation in
stainless steel tanks with cooling jackets, maintenance of wine "sur
lies" for four months with regular stirring.
Crystal, bright sub-yellow - straw, with greenish hints. Nose intense and rich, complex, typical of the variety. Citrus, floral and white stone fruits. Excellent structure, creamy and crisp. Long and persistent finish.