

Alpha Estate

Tannat, EcoSystem



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



Dedication to the Greek vineyards brought winemaker Angelos Iatridis 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.

Varietal Composition:	Tannat 100%
Location:	VRACHOS, single block, 2.01 ha, 40°41'19.44"N - 21°43'00.24"E
Region:	Amyndeon Viticulture Zone
Vineyard:	120ha of linear, single block vineyard, altitude of 620 - 710m
Vinification:	Destemming, light crushing, cold soak-skin contact under controlled conditions, alcoholic fermentation by indigenous flora isolated from the specific block, at gradually increasing temperatures with "pigeage", maintenance of wine "sur lie" for 12 months with regular stirring. 18 months in new Allie - Bertrange French oak casks, medium grain, white toasted and 18 months in bottle before release. No treatment or filtration before bottling.
Winemaker Notes:	Inky black crimson. Very ripe, very black fruit. Dark, firm and chewy due to the coolish climate. Lovely contrast on the palate between the chocolatey sweetness of flavor, the firm texture and fresh, red-fruited acidity that emerges on the finish.