



Alpha Estate Assyrtiko

Single Block "Aghia Kiriaki"

ECOSYSTEM



ASSYRTIKO



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 word 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. The ECOSYSTEM itself is a source of inspiration and development for its creators - protagonists. The importance of highlighting the ECOSYSTEM concept within an area - part of the protected NATURA 2000* network has multiple weight and significance. It showcases specific vine parcels with very specific and often unique identity features, with sustainable development conditions described under very strict requirements, for the applied utmost gentle cultivation/vine growing techniques. These are characterized by absolute respect to humans and the wine produced in this environment.

Varietal Composition: Assyrtiko 100%.

Location: AGHIA KIRIAKI (1.51 ha.) - 40°40'31.34"N - 21°41'40.83"E.

Region: Amyndeon Viticulture Zone.

Vineyard: Linear, privately owned 87ha vineyard at an altitude of 620-710 meters.

Soil: Alluvium, sandy, sandy clay soil of excellent drainage.

Climate: Semi continental with significant snowfalls and warm, dry summer with fresh nights. Frequent north-west winds, absent of spring frost. Quite cool year without significant high temperatures during the growing season resulting a satisfactory extended growing circle, achieving, with sacrifices in quantity, a high quality result that justifies our efforts undertaken in this hard but challenging vintage. The special advantages of the vineyard microclimate justifies our choice for this region.

Yield: 0.80 kg/m² of active leaf canopy.
59 HL/ha, post to green harvest and selection.

Vinification: 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.

Winemaker Notes: 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.