



DIAMOND WINE IMPORTERS

Alpha Estate Chardonnay Barrel Fermented

Single Block "Toumpa"

ECOSYSTEM

BARREL FERMMENTED



CHARDONNAY



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, viti-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. 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:	Chardonnay 100%.
Location:	TOUMPA (3,4ha) - 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 with result a satisfactory long growing circle, achieving, with sacrifices in quantity, a high quality result that justifies the efforts undertaken in this hard but challenging vintage. The special advantages of the vineyard micro climate justifies our choice for this region
Yield:	0.70 kg/m ² of active leaf canopy. 52 HL/ha, post to green harvest and selection.
Vinification:	Skin contact under inert atmosphere at low temperature. Controlled alcoholic fermentation in fine grain, white toasted Bertranges and Jupille oak barrique casks with regular stirring on fine lees. Maximum 7 months following vinification in the same oak casks.
Winemaker Notes:	Brilliantly; light yellow color with green hints. Intense and rich nose, typical of the variety, with citrus, white stone fruits, pear and hints of oak. Full mouth, creamy, with excellent balance, freshness and finesse. Persistence after-taste aromas with long finish.