



Alpha Estate Tannat

Single Block "Vrachos"

ECOSYSTEM

UNFILTERED



TANNAT

VRACHOS



ALPHA ESTATE

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. 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 outmost gentle cultivation/vine growing techniques. These are characterized by absolute respect to humans and the wine produced in this environment.

Varietal Composition:	Tannat 100%.
Location:	Single Block "Vrachos", 2.01 ha, Amyndeon plateau, 40°41'19.44"N - 21°43'00.24"E, at 660 in / 2.165 ft., with north-west exposure, facing mount Voras.
Region:	Amyndeon Viticulture Zone.
Vineyard:	Linear, privately owned 120ha vineyard, situated at an altitude of 620-710 m.
Soil:	Alluvial, sandy, sandy clay soil, over limestone, of excellent drainage.
Climate:	Semi continental with satisfactory rainfalls, significant snowfalls and warm, dry summer with fresh nights. Frequent north-west winds, absent of spring frost.
Vinegrowing:	Certified sustainable.
Harvest:	Manual harvesting in 15 kg capacity picking baskets.
Yield:	0.53 kg/m ² of active canopy, 34 HL/ha, post to green harvest & selection.
Density of Plantation:	3,900 shoots / ha.
Trellis System:	Double Cordon VSP.
Vinification Method:	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.
Ageing:	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.