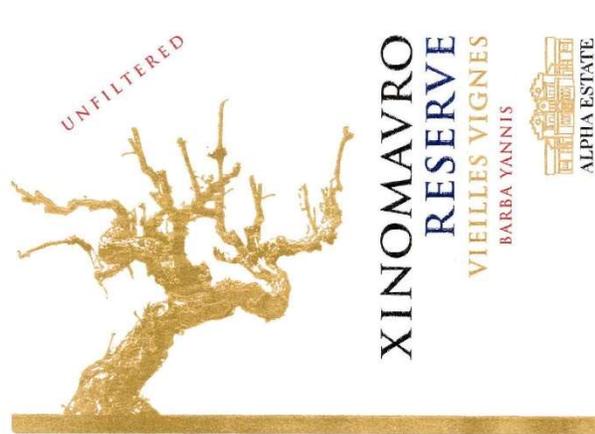




# Alpha Estate Xinomavro Reserve

## Vielles Vignes - Single Block "Barba Yannis"

### ECOSYSTEM



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:	Xinomavro 100%.
Location:	3.17 ha. "Barba Yannis" single block, sub-region. Amyndeon plateau. 40°41'25.78"N - 21°42'50.44"E, at 647m/2.128ft, with north-western exposure, facing mount Voras.
Age of Vines:	Over 90 years old, 100% ungrafted bush vines (Gobelet).
Region:	Amyndeon Viticulture Zone.
Vineyard:	120ha of linear, privately owned, single block vineyard situated at an altitude of 620 - 710m.
Soil:	Sandy - sandy clay soil 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.
Harvest:	Manual harvesting in small picking boxes.
Yield:	26HL/ha, post to green harvest & selection.
Density of Plantation:	3,900 shoots / ha.
Vinification Method:	Destemming, light crushing, cold soak - skin contact, alcoholic fermentation by indigenous flora isolated from the specific block, at gradual increasing temperatures, maintenance of wine "sur lies" for 18 months with regular stirring.
Ageing:	24 months in new Allier - Bertrange French oak casks medium grain, white toast and 12 months in the bottle before release.
Winemaker Notes:	Bright ruby color. Complex nose with typical bouquet of small red berries, sundried tomatoes, strawberries, dark cherries, licorice and spices. Full body, with rich fruit depth, blackberries, plums, herbaceous hints and oak on the back. Solid velvety tannins and long aftertaste with persistent aromas.