

ALPHA ESTATE

Rose Single Vineyard “Hedgehog”



HISTORY -

Alpha Estate is presided over by winemaker Angelos Latridis and vinegrower Makis Mavridis. Angelo studied in Bordeaux and is considered by many to be Greece's most promising winemaker. Together they cultivate international varieties as well as indigenous Greek varieties, and all the wines are crafted in Alpha's state-of-the-art gravity-flow winery. Alpha is considered one of the most cutting-edge producers in Greece and has established one of the most technologically advanced vineyards in the viticulture world. They always strive for precision grape-growing and focused terroir-driven wines that are bold and exciting.

ECOSYSTEM -

The privately owned vineyard of the estate is situated on a plateau at an altitude exceeding 2,034 feet with a northwest exposure. The local climate is characterized by cold winters and dry summers. Additionally, two neighboring lakes contribute to the existence of a mild semi-continental climate. The sandy-clay texture of the soil, assuring an ideal drainage producing wines of exquisite quality and rich aromas.

VINIFICATION -

Destemming, optical grape sorting and light crushing. Cold soak at 8 C. for two hours. The must comes from the bleeding off or “Saignée Method” from the single vineyard Hedgehog Xinomavro Red after a short time of skin contact. The rose juice is transferred into stainless steel tank. Alcoholic fermentation in stainless steel tanks with cooling jackets at gradually increasing temperatures.

AGEING -

Wine is aged in stainless steel tanks, “sur lies” for two months with regular stirring then bottled & released.

TASTING NOTES -

Bright rose color, with salmon color hints. Fruity nose with rich expression. rose petals and strawberries. Well balanced mouth, quite full, fat but balanced, reminding the nose aromas, with long aftertaste.

COMPOSITION - 100% Xinomavro

ALTITUDE - 2,034-2,329 ft

REGION - Florina - Amyndeon

IRRIGATION - Rootzone, R.D.I.

CLASSIFICATION - P.D.O. Amyndeon

ALCOHOL % - 13.42%

AGE OF VINES - Planted in 2000

PH - 3.31

VINE TRAINING - Single Cordon VSP. 4.700 shoots/ha

TOTAL ACIDITY - 6.73 grams/liter

SOIL PROFILE - Sandy Clay Over Limestone, Excellent Drainage