



ALPHA ESTATE

Ecosystem Xinomavro Reserve Single Block "Barba Yannis"

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, light crushing, cold soak - skin contact, alcoholic fermentation by indigenous flora isolated from the specific block, at gradually increasing temperatures, maintenance of wine "sur lies" for 24 months with regular stirring.

AGEING -

Aged for 24 months in new Allier - Bertrange French oak casks, medium grain, white toasted. 12 months in bottle before release. No treatment or filtration before bottling.

TASTING NOTES -

Bright dark ruby color. Complex nose with typical bouquet of sundried tomatoes, smoky black fruits, 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.

COMPOSITION - 100% Xinomavro

ALTITUDE - 2,128 ft

REGION - Florina - Amyndeon

IRRIGATION - Dry Farmed

CLASSIFICATION - P.D.O. Amyndeon

ALCOHOL % - 13.94%

AGE OF VINES - Planted in 1919

PH - 3.15

VINE TRAINING - Un-grafted bush vines. 2.600 shoots/ha

TOTAL ACIDITY - 7.48 grams/liter

SOIL PROFILE - Alluvial Sandy Clay Soil Over Limestone of Excellent Drainage