



ALEXAKIS

Kotsifali Syrah

HISTORY -

The Alexakis family is one of the most important wine ambassadors in Crete and one of the oldest privately owned wineries on the island. Founded in the early 70's by enologist and chemical engineer Stelios Alexakis and his wife Sofia in Heraklion, Crete. Today Alexakis is managed by their two sons, Lazaros and Apostolos, both enologists, with degrees from the Universities of Florence, Italy and Fresno, California. For decades it has invested in long-term relationships with most of the vine growers on the island. The result is high quality wines that truly represent the terroir of Crete. The Alexakis wines draw on a deep understanding of the local vineyards (varieties, soil, local weather conditions and viticulture). Long years of collaboration have allowed the company to choose the most suitable vineyards and the best growers to produce some of the highest quality wines in Crete.

ECOSYSTEM -

Syrah and Kotsifali come from selected vineyards in the Heraklion viticultural zone. Vines are planted on Sandy Clay loam soils rich in calcium. Vines see cold winters, hot sunny summers and cool northwest winds from the Aegean Sea, ideal for the production of extremely fine wines with rich aromas.

VINIFICATION -

Thorough inspection and sorting of grapes, destemmed and transferred into the fermentation tanks. Cryo-maceration for 48 hours then fermentation at controlled temperatures with daily pump overs until fermentation is complete. Both grapes fermented separately then blended.

AGEING -

Kotsifali spends 12 months in new French oak, Syrah spends 12 months in new American Oak, then blended and bottled. 4 months maturation in the bottle.

TASTING NOTES -

Explosive fruity profile with vanilla and sweet spice undertones. Rich body and a beautifully presented velvet-like tannins frame the juicy cherry and plum flavors. The acidity of the Alexakis Kotsifali Syrah blend is fine and works expertly with the smooth alcohol. This delicate balance on the palate and the complexity on the nose make it an age-worthy wine.

COMPOSITION - Kotsifali 60%, Syrah 40%

ALTITUDE - 1,313-2,297 ft

REGION - Heraklion Viticulture Zone

IRRIGATION - Drip Irrigation When Needed

CLASSIFICATION - Crete PGI

ALCOHOL % - 13.5%

AGE OF VINES - 30yrs Kotsifali, 18+yrs Syrah

PH - 3.51

VINE TRAINING - Royat

TOTAL ACIDITY - 5.90 grams/liter

SOIL PROFILE - Sandy Clay Loam, Rich in Calcium