

# ALPHA ESTATE

## Ecosystem Pinot Noir Single Block “Strofi”



### 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 - skin contact, alcoholic fermentation by indigenous flora isolated from the specific block, at gradual increasing temperatures with "pigeage", maintenance of wine "sur lies" for 8 months with regular stirring.

### AGEING -

Aged for 12 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 -

Meticulous care in the vineyard and a gentle touch in the winery resulted in Alpha's Pinot Noir. A wine of great intensity, balance, and structure. Depth and concentration balanced by the fresh acidity and minerality that are typical of the site. Influenced by new oak, their subdued, alluring aromas, characterized from wild cherries aromas, with hints of spiced black plums, raspberries and cocoa seduce the educated palate, as does the vibrant acidity.

**COMPOSITION -** 100% Pinot Noir

**ALTITUDE -** 2,030 ft

**REGION -** Florina - Amyndeon

**IRRIGATION -** Rootzone, R.D.I.

**CLASSIFICATION -** P.G.I. Florina

**ALCOHOL % -** 13.8%

**AGE OF VINES -** Planted in 2000

**PH -** 3.12

**VINE TRAINING -** Double Cordon VSP. 6.250 shoots/ha

**TOTAL ACIDITY -** 6.20 grams/liter

**SOIL PROFILE -** Alluvial Sandy Clay Over Limestone, Excellent Drainage