

ALPHA ESTATE

Omega White



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 -

Late harvest, fruit left on the vine to dehydrate and intensify the aromas & flavors. Destemming, no crushing, free run juice. Controlled alcoholic fermentation in stainless steel tanks with cooling jackets, maintenance of wine "sur lie" for 9 months with regular stirring.

AGEING -

Wine is aged for 12 months in new Allie French Oak casks, light toast.

TASTING NOTES -

Allowing the fruit to stay on the vine and dehydrate intensifies aromas and flavors to the point of perfection. Is a full body, full flavored wine exhibiting rose-petals, pear and apricot character, and the spicy floral aromas of the Gewurztraminer grape. The residual sugar is well balanced by acidity, so that the overall effect is refreshing, neither cloying nor tart. This wine has a pleasant, long finish.

COMPOSITION - Gewürztraminer - 85%, Malagouzia - 15%

ALTITUDE - 2,034-2,329 ft

REGION - Florina - Amyndeon

IRRIGATION - Rootzone, R.D.I.

CLASSIFICATION - P.G.I. Florina

ALCOHOL % - 12.90%

AGE OF VINES - Planted in 2000

PH - 3.11

VINE TRAINING - Double Cordon VSP. 3.700 shoots/ha

TOTAL ACIDITY - 7.1 grams/liter

SOIL PROFILE - Sandy Clay Over Limestone, Excellent Drainage

RESIDUAL SUGAR - 123.70 grams/liter