

ALPHA ESTATE

Sauvignon Blanc



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. Skin contact for 4-8 hours, controlled alcoholic fermentation in stainless steel tanks with cooling jackets.

AGEING -

Wine is aged in tanks, "sur lies" for four months with regular stirring then bottled.

TASTING NOTES -

Brilliantly, light yellow in color with greenish tints. Strong and lively nose, typical Sauvignon Blanc, suggesting gooseberry, passion fruits, melon, litchi with a note of honeysuckle. Round and mellow on the palate, quite fat balanced although, with plenty of finesse. Crispy and well structured, reminding the nose aromas with a hint of lime. A richly textured wine with superb length and balance. A classy wine with long finish and persistent aromas.

COMPOSITION - 100% Sauvignon Blanc

ALTITUDE - 2,034-2,329 ft

REGION - Florina - Amyndeon

IRRIGATION - Rootzone, R.D.I.

CLASSIFICATION - P.G.I. Florina

ALCOHOL % - 13.21%

AGE OF VINES - Planted in 1995

PH - 3.34

VINE TRAINING - Single Cordon VSP. 5.700 shoots/ha

TOTAL ACIDITY - 6.37 grams/liter

SOIL PROFILE - Sandy Clay Over Limestone, Excellent Drainage