



ALPHA ESTATE

Syrah, Single Vineyard "Turtles"

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 under controlled conditions, alcoholic fermentation in stainless steel tanks with gradual increase in temperatures, maintenance of wine "sur lie" for 8 months with regular stirring.

AGEING -

Wine is aged for 12 months in 50% new, 50% used (max twice used) French Allier – Bertrange Oak casks light toast and 12 months in bottle before released.

TASTING NOTES -

Bright, deep ruby color. It has beautiful Syrah fruit silky and ripe. Rich and intricate bouquet, earthy, dominated by leather and cherry brandy aromas, with peppery and plummy background. Generous, full bodied, chewy, robust wine with a velvety taste. Vanilla, wood, mocha, and toffee hints. Slightly tannic finish with long persistent aromas. Its potential complexity is under constant development. A "Vin de Garde" with a great future.

COMPOSITION - 100% Syrah

ALTITUDE - 2,034-2,329 ft

REGION - Florina - Amyndeon

IRRIGATION - Rootzone, R.D.I.

CLASSIFICATION - P.G.I. Florina

ALCOHOL % - 14.52%

AGE OF VINES - Planted in 2000

PH - 3.38

VINE TRAINING - Double Cordon VSP. 3.700 shoots/ha

TOTAL ACIDITY - 6.50 grams/liter

SOIL PROFILE - Sandy Clay Over Limestone, Excellent Drainage