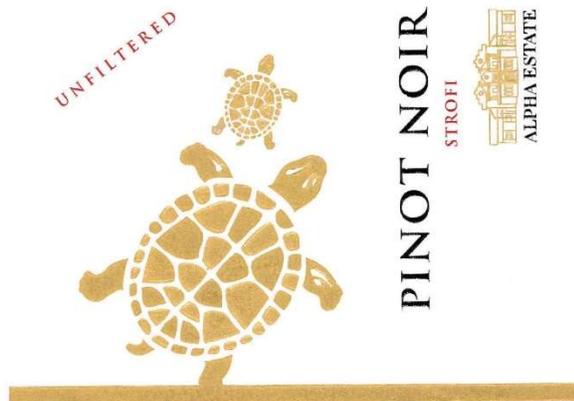




DIAMOND WINE IMPORTERS

Alpha Estate Pinot Noir

Single Block "Strofi" ECOSYSTEM



Dedication to the Greek vineyards brought winemaker Angelos Iatridis to the Amyndeon ECOSYSTEM. There he met vine grower Makis Mavridis and they both met the inspiration for the creation of the most diversified, for its function and structure, viti-viticulture exploitation. The term ECOSYSTEM expresses the reasonably delineated land and space interactions over time, between living organisms and their environment. The term derives from the Greek word OIKOS, which means house, the space we live on. The Amyndeon ECOSYSTEM is gifted with unique soil and geological features (light sandy soils, poor in organic matter with excellent drainage capacity, located on top of a calcareous alluvial substrate created by the earlier lacustrine deposits into which root systems with dense

branching and dense capillary roots are formatted). It enjoys exceptionally balanced climate conditions (which are determined by the altitude of the plateau and the two adjacent lakes), especially during the crucial months of maturation, fully responsive to the high demands for a balanced viticulture. The ECOSYSTEM itself is a source of inspiration and development for its creators - protagonists. The importance of highlighting the ECOSYSTEM concept within an area - part of the protected NATURA 2000* network has multiple weight and significance. It showcases specific vine parcels with very specific and often unique identity features, with sustainable development conditions described under very strict requirements, for the applied utmost gentle cultivation/vine growing techniques. These are characterized by absolute respect to humans and the wine produced in this environment.

Varietal Composition:	Pinot Noir 100%.
Location:	2.04 ha. "Strofi" single block, sub-region. Amyndeon plateau. 40°41'23.96"N - 21°42'15.12"E, at 619m/2.030ft, with north - west exposure, facing mount Voras.
Region:	Amyndeon Viticulture Zone.
Vineyard:	120ha of linear, privately owned, single block vineyard situated at an altitude of 620 - 710m.
Soil:	Sandy - sandy clay soil of excellent drainage.
Climate:	Semi continental with satisfactory rainfalls, significant snowfalls and warm, dry summer with fresh nights. Frequent north-west winds, absent of spring frost.
Harvest:	Manual harvesting in small picking boxes.
Yield:	36HL/ha, post to green harvest & selection.
Density of Plantation:	3,900 shoots / ha.
Vinification Method:	Destemming, 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:	12 months in new Allier - Bertrange French oak casks medium grain, white toast and 12 months in the bottle before release. No treatment or filtration before bottling.
Winemaker Notes:	Bright ruby color with light red hints. A wine of great intensity, balance and structure. Depth and concentration balanced by the fresh acidity and minerality that are typical to the location. Influenced by new oak, their subdued, alluring aromas, characterized from wild berries, with hints of spiced black plums, raspberries and cocoa seduce the educated palate, as does the vibrant acidity.