



# ALPHA ESTATE Omega Xinomavro

## 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. Alcoholic fermentation under controlled conditions in rotating fermenters at gradual increasing temperatures. Fermentation is finished in new oak. Maintenance of wine "sur lie" for 24 months with regular stirring.

# AGEING -

Wine spends 10 years in new Jupille French Oak casks, light toast. No treatment or filtration before bottling.

**COMPOSITION -** 100% Xinomavro

**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 1919

**PH** - 3.11

VINETRAINING - Double Cordon VSP. 3.700 shoots/ha

**TOTAL ACIDITY -** 7.1 grams/liter

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

RESIDUAL SUGAR- 200 grams/liter