

ALPHA ESTATE RED 2004 Regional Wine of Macedonia

Vintage:	2004
Producer:	Alpha Estate, Amyndeon, Macedonia
Wine maker:	Angelos Iatridis
Varietal composition:	60% Syrah, 20% Xinomavro, 20% Merlot
Alcohol content:	14.3% vol
Vineyard:	Mild slopes with north-western exposure at an altitude of 620-710 m in the Amyndeon lakelands. The soil is sandy/sandy clay with excellent drainage. Syrah, Xinomavro and Merlot planted in 11.9, 6.5 and 6.8 ha respectively of the 39 ha under vine. The vineyard has linear planting and a regulated deficit irrigation system.
Climate:	The climate is semi-continental with important precipitations, including snowfall in winter. Hot, dry summers with cool nights. North-western winds all through the year. Absence of spring frost.
Yield:	3,900-5,500 kg / ha.
Harvesting:	Harvest dates: Merlot: 27/9; Syrah 10/10; Xinomavro 24/10. Manual harvesting in small picking boxes and immediate storage of grapes till their temperature falls to 8C. Use of selection table.
Vinification:	Destemming, no crushing, enzymatic pre-fermentation skin contact under controlled conditions, alcoholic fermentation at graduated temperatures, maintenance of wine "sur lie" for three months with regular stirring.
Cask composition and aging:	50% in Missouri extra fine grain oak casks and 50% in Allier oak casks medium toast for 10 months; no treatment or filtration before bottling; 7 months in bottle.
Tasting note:	Bright, deep ruby colour with purple hints. Rich and intricate bouquet, earthy, dominated by leather and cherry brandy aromas, with a peppery and plummy background. Generous, full-bodied, chewy, robust wine with a velvety taste. Vanilla, wood, mocha and toffee hints. Slightly tannic finish with a long persistence of aromas. A Vin de Garde which will develop richly with age..
Food matching:	Best served at room temperature. Goes well with red meat, grilled or in spicy or sweet rich sauces; lamb, game, cheeses. Decanting is recommended.
Chemical analysis:	Total acidity 6.7g/l Reducing sugars 2.9g/l

