

## ALPHA ONE 2003 Regional Wine of Amyndeon

<b>Vintage:</b>	2003
<b>Producer:</b>	Alpha Estate, Amyndeon, Macedonia
<b>Wine maker:</b>	Angelos Iatridis
<b>Varietal composition:</b>	60% Tannat, 40% Montepulciano
<b>Alcoholic content:</b>	14.3% vol
<b>Vineyard:</b>	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. The vineyard has linear planting and a regulated deficit irrigation system. Tannat and Montepulciano are each planted in 1ha of the 33ha under vine.
<b>Climate:</b>	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.
<b>Yield:</b>	3,500-4,000 kg per ha.
<b>Harvesting:</b>	Harvest dates: Tannat 5/10; Montepulciano 28/9. Manual harvesting in small picking boxes and immediate storage of grapes till they reach a temperature of 8C.
<b>Vinification:</b>	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.
<b>Cask composition and aging:</b>	8 months in Missouri extra fine grain, medium toast oak casks; no treatment or filtration before bottling; 18 months in bottle.
<b>Tasting note:</b>	Fine, rich and intense with some black crystalline fruit, quite complex, very long, develops in the mouth very well. Serve a little higher than room temperature.
<b>Food matching:</b>	Goes very well with game, rich dishes and smoked meats, hard cheeses.
<b>Chemical analysis:</b>	Total acidity 7.6g/l (as tartaric acid) Residual sugars 3.5g/l

