

ALPHA XINOMAVRO 2003 OPAP

Vintage: 2003

Production: 4,789 bottles

Producer: Alpha Estate, Amyndeon, Macedonia

Wine maker: Angelos latridis

Varietal composition: 100% Xinomavro

Alcohol content: 13.5% 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. Xinomavro planted in 4.5 ha of the 33 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: 3,500-4,000 kg / ha. Green harvest 10-

20%

Harvesting: Harvest date (Brix): 5/10 (22.8). 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 (below

10C); alcoholic fermentation in stainless steel at 22-28C over 8-13 days (selected strain of yeast);

selective post fermentation maceration at 16C.

Cask composition

and ageing: 8 months in new American Missouri oak extra fine grain, medium toast; malolactic fermentation;

maintenance of wine "sur lie" for 4 months with regular stirring; blending during ageing; bottled 7/7/04;

no treatment or filtration before bottling; 6 months in bottle before release on 20/1/05.

Tasting note: A modern vinification of a traditional grape. Beautiful bright red with purple hints. The nose exhibits

delicious aromas of red berries with hints of liquorice and chocolate. Aromas of strawberry carry through the finish; good structure and well-integrated chewy tannins. Decanting recommended. Can be

cellared for at least 10 years.

Food matching: Accompanies roasts, meats with reach sauces and cheeses.

Chemical analysis: Wine pH 3.31

Total acidity 7.3g/l (as tartaric acid)

Residual sugars 1.7g/l

Recent distinctions: Decanter World Wine Awards 2005: Gold and Regional Trophy

Decanter April 2005: Steven Spurrier's "Best Old World Red"