

ALPHA XINOMAVRO 2004 OPAP

Vintage:	2004
Producer:	Alpha Estate, Amyndeon, Macedonia
Wine maker:	Angelos Iatridis
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 6.5 ha of the 39 ha vineyard. 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:	5,000-5,500 kg / ha.
Harvesting:	Harvest date: 24/10. Manual harvesting in small picking boxes and immediate storage of grapes till their temperature reaches 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 aging:	50% in Missouri extra fine grain oak casks and 50% in Allier oak casks medium toast for 9 months; no treatment or filtration before bottling; 8 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, and vanilla, wood, mocha and toffee hints. Slightly tannic finish with a long persistence of aromas. A Vin de Garde which will benefit from extended maturation.
Food matching:	Is excellent with roasts, meats with rich sauces and cheeses.
Chemical analysis:	Total acidity 7.4g/l (as tartaric acid) Residual sugars 2.3g/l

