

ALPHA ESTATE RED 2003 Regional Wine of Macedonia

| | |
|-------------------------------------|--|
| Vintage: | 2003 |
| Production: | 36,714 bottles |
| Producer: | Alpha Estate, Amyndeon, Macedonia |
| Wine maker: | Angelos Iatridis |
| Varietal composition: | 60% Syrah, 20% Xinomavro, 20% Merlot |
| 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. Syrah, Xinomavro and Merlot are planted in 9.9, 4.5 and 6.8 ha respectively 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 5-15% |
| Harvesting: | Harvest dates (Brix): Merlot: 4/9 (23.3); Syrah 15/9 (23.6); Xinomavro 5/10 (22.6). 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 10-15 days (selected strain of yeast for each variety separately); 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 three months with regular stirring; blending during ageing; bottled 14-15/7/04; no treatment or filtration before bottling; 5 months in bottle before release on 20/12/04. |
| Tasting note: | Each of the three varietals shines in its own way while creating something that is more than the sum of its parts. A vigorous and youthful Syrah predominates, yet the mysterious notes of Xinomavro sound clearly. Intense, dense colour, strong berry notes on the nose and great richness in the mouth. The clarity of the structure is remarkable and suggests superb ageing potential. The wine can be enjoyed now but will undoubtedly become even grander with age. |
| Food matching: | Red meat, grilled or with spicy or sweet rich sauces; lamb, game, cheeses |
| Chemical analysis: | Total acidity 6.2g/l (tartaric) pH: 3.35 Residual sugar 3.2g/l |
| Recent distinctions: | Regional Trophy: Decanter World Wine Awards 2005 Grand Gold: Thessaloniki International Wine Competition 2005 Gold: Concours Mondial de Bruxelles 2005 Silver and Best of Class: International Wine and Spirit Competition 2005 |

