

Alpha Estate 'Hedgehog' Single Vineyard Xinomavro 2012

Tasting Note

Ripe, complex showing of Xinomavro with aromas of red fruits, black cherries, leather, pepper, vanilla and spice. Well-structured with velvety tannin, balanced acidity and well-integrated oak. Moreish!

Food Pairing Suggestions

Barbecued red meats, venison steak, rich stews, red peppers baked in olive oil, mature cheddar cheese or bresaola.

Vineyard & Winemaking

Xinomavro (pronounced Zee-NOH-mav-roe) is native to northern Greece. Located on the Amyndeon Plateau in north-west Macedonia, the Hedgehog vineyard is 690m above sea level and faces Lake Petron and Mt. Voras. The soils are made-up of sandy clay over limestone and have exceptional drainage. Yields are low and grapes are meticulously harvested to preserve fruit. They are then destemmed, lightly crushed and cold-soaked with skin contact. It's fermented then left on its lees for eight months with regular stirring. The wine is then matured in lightly-toasted Allier oak for 12 months, followed by a further 12 months ageing in bottle.

Producer Profile: Alpha Estate

Alpha Estate is the brainchild of viticulturist Makis Mavridis and the Bordeaux-trained winemaker Angelos Iatrides. Angelos is one of Europe's most-talented winemakers. Alpha Estate's pristine location in the cool highlands of Western Macedonia comprises of 120 hectares of single block vineyards and employs modern winemaking and viticulture methods, producing world-class styles from both Greek and French varieties.



AT A GLANCE

Silver, Decanter 2016

Winemaker:	Angelos Iatrides
Region:	Amyndeon, Macedonia, Greece
Blend:	100% Xinomavro
ABV:	14.0%
Style:	Dry
Body:	Full Bodied
Residual Sugar:	1.9g/l
SKU:	GR010112
Format:	75cl

Vegetarian

Wine contains sulphites