



# KIR-YIANNI

## Paranga White



### HISTORY -

Kir-Yianni was established in 1997 by Yiannis Boutaris, one of the leading figures in the Greek wine industry. Kir-Yianni, "Mr. John" in Greek, is best known for producing premium Xinomavro from the slopes of Mt. Vermio in Northwestern Greece. Today, Stelios Boutaris, son of Yiannis, actively manages the winery and their two 30+ year-old estate vineyards located in Naoussa and Amyndeon. The Kir-Yianni philosophy is a desire for innovation, respect for tradition and true knowledge of the wine, from the grape to the consumer.

### ECOSYSTEM -

The grapes are sourced primarily from contract growers and vineyards within the Amyndeon Appellation in Northwestern Greece. The area sees cold winters and warm summers, but the surrounding lakes create a unique mild microclimate resulting in high fruit concentration and ripeness with complex and rich aromas.

### VINIFICATION -

Grapes are hand-picked and selected on a sorting table prior to crush. Short period of cold soak, must is clarified through static debourbage. Fermentation in stainless steel tanks at controlled temperatures. Varietals are vinified separately then blended.

### AGEING -

The wine is aged in tanks for 3-5 months with Batonnage to add volume and complexity.

### TASTING NOTES -

Intense but refined muscat aromas of jasmine, white peach, and apricot, typical of a high-quality Malagousia, are pleasantly balanced by the freshness of a mountainous Roditis adding a crispy acidity and zest to the final blend. The lingering fruity aftertaste underpins the intense flavor and highlights a wine with an enchanting character.

**COMPOSITION -** 80% Roditis, 20% Malagousia

**ALTITUDE -** 600-700 meters

**REGION -** Agios Panteleimon- Amyndeon

**IRRIGATION -** Drip Vine

**CLASSIFICATION -** PGI Macedonia

**ALCOHOL % -** 12.50%

**AGE OF VINES -** 10-30 years

**PH -** 3.46

**VINE TRAINING -** Double Royat

**TOTAL ACIDITY -** 4.80 grams/liter

**SOIL PROFILE -** Poor, Sandy Soils