

KIR-YIANNI

The Fallen Oak



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 vineyards have a southeast exposure and are divided in thirty distinct parcels of different microclimate. Silt, loam, and clay are all found in different ratios depending on the vineyard block, each of which is farmed accordingly. The grapes are selected from vineyard blocks showing special characteristics: light soils, high canopy, rich water table, low yields.

VINIFICATION -

The best fruit from the estate. Grapes are handpicked and sorted. Berries are destemmed and transferred into tanks unbroken. 3-4 day cold soak, each variety is vinified separately at controlled temperatures. Malolactic fermentation takes place in tanks.

AGEING -

The wine spends 12 months in 225lt, 80% French oak and 20 American oak, plus further ageing in bottle for 6 months before release.

TASTING NOTES -

Balanced and highly concentrated, combines the typical expressions of the three main varieties of the Estate (Ktima) in Yiannakohori. Ktima Kir-Yianni is made from the best grapes of Ktima in Naoussa, complex red fruit aromas lie on a background of coffee, cocoa, bread crust and vanilla from oak maturation. On the palate it is soft, with discrete tannins, balanced acidity and a lingering aftertaste enhanced with elegant earthy notes.

COMPOSITION - 50% Xinomavro, 30% Merlot, 20% Syrah

ALTITUDE - 120-280 meters

REGION - Naoussa/Yianakohori

IRRIGATION - Drip Vine

CLASSIFICATION - PGI Imathia

ALCOHOL % - 14.50%

AGE OF VINES - 20-40 years

PH - 3.50

VINE TRAINING - Double Royat

TOTAL ACIDITY - 5.10 grams/liter

SOIL PROFILE - Neutral-Alkaline to Acidic, Sandy Clay Loam