



KIR-YIANNI

Kali Riza

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 -

Grapes are from Amyndeon appellation in Northwestern Greece. The high altitude and the poor sandy soils of the area lead to the production of wines displaying finesse and a rare aromatic character. The four surrounding lakes act as a buffer zone, creating perfect weather conditions for the cultivation of Xinomavro.

VINIFICATION -

After destemming, the grapes are crushed and left to cold soak for 6 days for extraction. Fermentation lasts 2 weeks and is followed by 1 week of post-fermentation maceration in stainless steel tanks.

AGEING -

Wine spends 12 months in 2nd and 3rd year old French Oak barrels with regular battonage. The wine ages for 1 more year in the bottle.

TASTING NOTES -

Ruby with bronze hues, a color typical for the Xinomavro sourced from Amyndeon. Intense aromas of wild strawberry and cherry entwine with fine herbal hints, while on the palate the pronounced freshness balances with the medium body, offering a wine with great elegance, a great ambassador of Amyndeon's terroir.

COMPOSITION - 100% Xinomavro

ALTITUDE - 700 meters

REGION - Amyndeon-Florina

IRRIGATION - Drip Vine

CLASSIFICATION - PDO Amyndeon

ALCOHOL % - 13.5%

AGE OF VINES - 40-120 years

PH - 3.25

VINE TRAINING - Double Royat

TOTAL ACIDITY - 6.90 grams/liter

SOIL PROFILE - Poor, Sandy Soils