

KIR-YIANNI

Samaropetra Sauvignon Blanc



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 harvested by hand and cold soaked in order to maximize the extraction of aroma precursors into the must. Fermentation takes place at cold temperatures in stainless steel tanks.

AGEING -

The wine is aged in stainless steel tanks for 2 to 4 months with regular batonnage.

TASTING NOTES -

A refreshing Sauvignon Blanc with complex aromas of kiwi, passion fruit and grass. On the palate, the wine is rich with sense of flowers and citrus while it is characterized by a crispy acidity. Long lip-smacking aftertaste composes a beautifully textured Sauvignon Blanc that reflects its cold mountainous origin.

COMPOSITION - 100% Sauvignon Blanc

ALTITUDE - 750 meters

REGION - Agios Panteleimon- Florina

IRRIGATION - Drip Vine

CLASSIFICATION - PGI Florina

ALCOHOL % - 13.50%

AGE OF VINES - 10-30 years

PH - 3.42

VINE TRAINING - Double Royat

TOTAL ACIDITY - 5.30 grams/liter

SOIL PROFILE - Poor Sandy Soils