



KIR-YIANNI

Xinomavro Naoussa, Cuvée Villages

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 -

Naoussa, lies on the foothills of mountain Vermio in Macedonia, covers an area of 500 hectares. The climate is Mediterranean with continental influences with mild winters and relatively hot summers. Selected young vines from the Estate and from the broader zone of the area which show great aromatic character and are planted at lower pH soils.

VINIFICATION -

Grapes are handpicked and sorted before crush. After a six day pre-fermentation cold soak, the must undergoes a 12-15 day vinification at controlled temperatures in stainless steel tanks. One third of the wine ferments in open top tanks with pigeage. The final blend is made five months after harvest.

AGEING -

The wine is aged for 12 months in 2nd and 3rd use 225lt & 500lt French and American oak barrels. Spends another 6 months in bottle before being released.

TASTING NOTES -

The wine is light ruby. It has intense aromatic profile, characterized by red fruits like cherry and strawberry. On the palate, Naoussa Kir-Yianni is light and fresh with soft tannins and medium body.

COMPOSITION - 100% Xinomavro

ALTITUDE - 80-350 meters

REGION - Naoussa/Yianakohori

IRRIGATION - Drip Vine

CLASSIFICATION - PDO Naoussa

ALCOHOL % - 14%

AGE OF VINES - 15-40 years

PH - 3.39

VINE TRAINING - Double Royat

TOTAL ACIDITY - 6.20 grams/liter

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