



KIR-YIANNI

Assyrtiko

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 vineyard lies within the Amyndeon Appellation in Northwestern Greece. The microclimate of the region is characterized by cold winters and warm summers, while the four neighboring lakes contribute to the existence of a mild continental climate.

VINIFICATION -

Grapes are harvested, sorted and undergo a cold soak in order to maximize the extraction of aromas in stainless steel tank. The wine is racked then put back into stainless steel tanks for fermentation with selected yeast at controlled temperatures.

AGEING -

Wine matures for a period of 4-5 months on fine lees in stainless steel tank before being bottled.

TASTING NOTES -

On the nose the wine displays aromas of white fruits and flowers. On the palate, the citrus acidity balances with the alcohol and the round mouthfeel of the wine and finishes with a lingering aftertaste. An Assyrtiko wine with an intense character produced from young vines growing on the mountainous vineyards of Amyndeon.

COMPOSITION - 100% Assyrtiko

ALTITUDE - 700 meters

REGION - Agios Panteleimon, Amyndeon

IRRIGATION - Drip Vine

CLASSIFICATION - PGI Florina

ALCOHOL % - 13%

AGE OF VINES - 6-8 years

PH - 3.13

VINE TRAINING - Double Royat

TOTAL ACIDITY - 5.60 grams/liter

SOIL PROFILE - Poor, Sandy Soils