



KIR·YIANNI

## PARANGA 2014



- Name:** PARANGA 2014  
**Type:** Dry white  
**Category:** PGI Macedonia  
**Origin:** Selected contracted vineyards in Northwestern Greece  
**Varieties:** Roditis 80%, Malagouzia 20%  
**Cellaring:** 3-5 months in stainless steel tanks  
**Aging potential:** 2-3 years  
**Character:** An aromatic, crisp and pleasing wine. It can be enjoyed all year round on its own, as an aperitif, or paired with salads, fresh cheeses and fish  
**Packaging:** 750 ml

### Vineyard

The grapes are sourced primarily from contract growers of the crus of Agios Panteleimon within the Amyndeon Appellation in Northwestern Greece. Sprawling at an altitude of 600m on poor sandy soil, the vineyards reach yields that rarely exceed 40 hl/ha. The area is marked by cold winters and warm summers, but the four surrounding lakes create a unique mild mesoclimate. As a result, we get high fruit concentration and ripeness with exquisitely complex and rich aromas.

### Vinification

After a period of cold soak, which increases the extraction of more intense aromas from the skin of the grapes, the must is clarified through static debourbage, before it is inoculated with selected yeasts demonstrating the aromatic character of the grapes. Batonnage is applied in inox tanks for a period of 3-5 months, with the aim to add volume and complexity to the wine.

### Technical analysis

**Alcoholic volume:** 12.3 %  
**Total acidity:** 5.1 g/lit  
**Active acidity (pH):** 3.32  
**Residual sugar:** 1.8 g/lit

### Winemaker notes

A real crowd-pleasing wine, the 2014 Paranga shows delicate muscat aromas, typical of the Malagousia variety, a lighter alcohol content and a vibrant acidity offering a vivid character and the potential to last longer in time.

