



KIR·YIANNI

## RAMNISTA 2012

- Name:** RAMNISTA 2012  
**Type:** Dry red  
**Category:** PDO Naoussa  
**Origin:** Selected vineyard blocks within the private vineyards at Yianakohori  
**Varieties:** Xinomavro 100% (old vines)  
**Cellaring:** 18 months in 225-lt and 500-lt French and American oak casks plus further ageing in bottle for another 6 months  
**Aging potential:** 10-15 years  
**Character:** Rare aromatic complexity with intense tannin structure and robust acidity. An excellent pair for red meat, game.  
**Packaging:** 750 ml, 1500 ml, 3000 ml, 6000 ml



### Vineyard

The vineyards used for Ramnista have an overall southeast exposure at an altitude of 280-330 m. The estate is divided into a mosaic of 30 vineyard blocks of different mesoclimates with varying exposure, orientation, slope, soil type, rootstock, vine density and age, demanding tailor-made viticultural practices for each vineyard block. Rainfall is abundant during the winter months, but summers are so dry that regulated drip irrigation is applied to prevent water stress. Vine density ranges from 3,500 to 4,000 per hectare and the average crop yield is maintained below 2.5 kg per vine. About 5% of the estate is planted with various rare indigenous and international varieties for experimental purposes. For "Ramnista" we use grapes mostly from the vineyard blocks in the lower pH range and with lighter soil types to maximize the aromatic intensity and complexity. Moreover most of these blocks are closest to the nearby forest, where the more humid mesoclimate leads to a more tempered ripening pace.

### Vinification

The grapes are handpicked and sorted on a conveyor belt before crush. After a six-day pre-fermentation cold soak at 8-10°C, the must undergoes a 12-15 day vinification at controlled temperatures. Fermentation temperature does not exceed 25°C. Roughly one third of the wine ferments in open-top tanks with pigeage. The final blend is made five months after harvest and the last racking takes place about six months later. We use both French and American oak, new oak up to 25%, and about 25% 500-lt casks. We filter very lightly.

### Technical analysis

Alcoholic volume:	14.1 %
Total acidity:	5.4 g/lit
Active acidity (pH):	3.43
Residual sugar:	3.7 g/lit

### Winemaker notes

Intense red fruit aromas typical of Xinomavro, are followed by a rich mouthfeel and velvety texture that are underpinned by an everlasting aromatic length. A Naoussa with an unexpectedly soft character, produced in a vintage with very high quality features.

