



KIR·YIANNI

## PALPO 2014

- Name:** PALPO 2014  
**Type:** Dry white  
**Category:** PGI Florina  
**Origin:** The Palpo vineyard in Amyndeon  
**Varieties:** 100% Chardonnay  
**Cellaring:** Fermentation and maturation for 8 months in new French oak barrels  
**Aging potential:** 3-5 years  
**Character:** Round, with balanced acidity, a dense body and flavor intensity. Perfect match to grilled white meats, grilled lobster, pumpkin ravioli, mushrooms in white sauce, semi-hard ripened cheeses  
**Packaging:** 750 ml



### Vineyard

The grapes are sourced from the Palpo vineyard in the viticultural zone of Agios Panteleimon within the Amyndeon appellation in Florina, Northwestern Greece. Here, the Chardonnay vines were planted in 1990, as the special terroir of this vineyard was believed to be ideal for growing white varieties. The high altitude (600m) and the poor sandy soils lead to low yields (up to 7000kg/ha) and slow ripening resulting in a rare aromatic intensity. Thanks to the four surrounding lakes that act as a buffer zone, the vines experience more temperate weather conditions than expected in this continental climate.

### Vinification

The grapes are picked at a high level of ripeness. Once at the winery, the fruit passes through a stage of pre-fermentation cold soak, a process that helps the extraction of more aromatic compounds from the skins and contributes to the creation of intensely wines. After settling, the must is inoculated with selected yeasts for the onset of fermentation, which is carried out in new 228-lt oak barrels. This type of barrel, used in Burgundy, is suitable for highlighting the special character of the Chardonnay from the Palpo vineyard. After the end of the fermentation, the wine remains in the barrels to mature for 8 months. The frequent batonnage applied during the whole maturation period helps to shape the rich character of the final wine.

### Technical analysis

**Alcoholic volume:** 12.9 %  
**Volatile acidity:** 0.35 g/lit  
**Total acidity:** 4.9 g/lit  
**Active acidity (pH):** 3.38  
**Residual sugar:** 1.8 g/lit  
**Free / Total sulfites:** 39 / 114 mg/lit

### Winemaker notes

Produced from Chardonnay grapes sourced from the namesake vineyard of Amyndeon, Palpo 2014 shows complex citrus and white flower aromas complemented by oaky notes reminiscent of brioche, toasted bread and vanilla, while the rich aromatic character and the well-structured body make up a powerful wine with a serious aging potential.

