



KIR·YIANNI

## PARANGA 2015



**Name:** PARANGA 2015  
**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 vineyard lies at an altitude of 700 meters within the viticultural zone of Agios Panteleimon, in the Amyndeon Appellation in Northwestern Greece. The vineyard's mean yield does not exceed 40 hl/he. The soil is sandy and poor, thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterised by cold winters and warm summers, while the four neighbouring lakes contribute to the creation of a mild continental climate.

### 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:** 11.9 %  
**Volatile acidity:** 0.33 g/lit  
**Total acidity:** 5.3 g/lit  
**Active acidity (pH):** 3.22  
**Residual sugar:** 1.5 g/lit

### Winemaker notes

The aromas of ripe fruits and flowers from the Malagousia are enhanced by the exotic character of the Roditis and backed by the pleasant freshness that highlights the structure of the wine offering a long, aromatic after-taste.

