



KIR·YIANNI

Samaropetra 2015



Name:	SAMAROPETRA 2015
Type:	Dry white
Category:	PGI Florina
Origin:	Private vineyards and contract-growers in Agios Panteleimonas, Florina
Varieties:	Roditis 50%, Sauvignon Blanc 50%
Cellaring:	Batonnage in stainless steel tank for 2 - 4 months
Aging potential:	2-3 years
Character:	Balanced, exuberant, and easy to drink with salads and seafood or on its own as a refreshing aperitif
Packaging:	750 ml

Vineyard

The grapes are sourced from the viticultural zone of Agios Panteleimon within the Amyndeon appellation in Florina, Northwestern Greece. The high altitude (600m) and the poor sandy soils of the area lead to low vineyard yields (about 60 hl/ha) and slow ripening that results in a rare aromatic intensity especially for white grape varieties. Thanks to the four surrounding lakes that act as a buffer zone, the vines experience more temperate weather conditions than expected. We distinguish and treat accordingly two different vineyard types for Roditis: Those with high canopy and drip irrigation that give good ripeness and balance between alcohol, acidity and intense aromas, and those with low canopy that are head-pruned at low height and dry-farmed and give lower yields, later harvest dates, and high acidity with big mouthfeel.

Vinification

The entire quantity of the Sauvignon Blanc and the Roditis grapes that come from irrigated vineyards go through a period of cold soak, in order to maximize the extraction of aroma precursors into the must. Fermentation takes place at temperature ranges from 16 to 18° C in stainless steel tanks except for about 10% of the low-canopy Roditis that ferments in new oak at 20° C. After fermentation, 2-4 months of enzyme-aided batonnage on the lees shape the final fatty character of the wine.

Technical analysis

Alcoholic volume:	13.5 %
Volatile acidity:	0.37 g/lit
Total acidity:	6.5 g/lit
Active acidity (pH):	3.12
Residual sugar:	1.6 g/lit

Winemaker notes

Produced in a year that gave us Sauvignon Blanc grapes of an outstanding quality, the 2015 Samaropetra is a wine that fills our glass with intense aromas of freshly cut grass, green pepper and kiwi, enhanced with notes of exotic fruits coming from the Roditis. On the palate, the vivid but elegant acidity underpins the intense flavors and flows into a lingering aromatic finish.

