



KIR·YIANNI

## *Samaropetra* 2016



**Name:** SAMAROPETRA 2016  
**Type:** Dry white/PGI Florina  
**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:** 12.5 %  
**Volatile acidity:** 0.31 g/lit  
**Total acidity:** 5.3 g/lit  
**Active acidity (pH):** 3.30  
**Residual sugar:** 1.4 g/lit

### Winemaker notes

The nose is dominated by aromas of kiwi, passionfruit and citrus, typical of a green Sauvignon Blanc with a refreshing character. On the palate, Roditis adds structure and crispness, supporting the intense flavors and leading to a lingering, lip-smacking aftertaste.

