



## KTIMA KIR-YIANNI YIANAKOHORI HILLS

**Variety:** Xinomavro 50%, Merlot 30%, Syrah 20%

**Vintage:** 2015

**Type:** Dry Red

**Category:** PGI Imathia

**Origin:** Block selection within the private vineyards in Yianakohori, NW Greece

**Estate Grown:** 100%

**Cellaring:** 14 months in 225 and 500 lit barrels, plus 6 more months in bottle prior to release.

**Aging Potential:** 10-12 years

**Analysis:** Alc. 14% Volatile Acidity: 0,52 g/l

**Total Acidity:** 5,3 g/l pH 3,52 Residual Sugars: 2,9 g/l

### » • CHARACTER

Balanced and highly concentrated, combines the typical expressions of the three main varieties of the Estate (Ktima) in Yiannakohori. Ktima Kir-Yianni is made from the best grapes of Ktima in Naoussa, complex red fruit aromas lie on a background of coffee, cocoa, bread crust and vanilla from oak maturation. On the palate it is soft, with discrete tannins, balanced acidity and a lingering aftertaste enhanced with elegant earthy notes. A wine that continues a great legacy, ideal for pairings with a wide range of dishes based on meat.

### » • VINEYARD

The vineyards have an overall southeast exposure at an altitude of 230-320 m. The estate is divided in thirty distinct parcels of different mesoclimate, which is a function of varying orientation, inclination, and soil type. Silt, loam, and clay are all found in different ratios depending on the vineyard block, each of which is farmed accordingly. Precipitation is abundant during winter and spring, but the summer is usually so dry that minimal drip irrigation is applied to prevent heat-induced stress. The density of the vines ranges from 3.500 to 4.000 per hectare and the average crop yield is maintained below 2.5 kg per vine. The grapes used for the production of Ktima Kir-Yianni are selected from vineyard blocks showing special characteristics: light soils, high canopy, rich water table, low yields.

### » • VINIFICATION

The grapes are handpicked and placed on a sorting table before crush. After a 3-4 day period of cold soaking at 10-12 °C, the must of each variety undergoes fermentation at controlled temperatures of 26-27 °C. Malolactic fermentation takes place in inox tanks. Because the aim is to highlight the aromatic profile of the three varieties of the blend, the berries are destemmed and then transferred into the tanks unbroken. In early January, the new wine is put for further aging into oak barrels. The final blend is composed after the wines have aged for six months. The final wine is minimally fined and unfiltered.