



L' ESPRIT DU LAC

Harvest: 2019

Type: Dry Rosé

Category: PDO Amyndeon

Origin: Old Vines about 60+ years old from Amyndeon, Florina

Variety: Xinomavro 100%

Cellaring: Sur Lie and Batonnage in stainless steel tank for 3-5 months

Ageing potential: 3-4 years

» • VINEYARD

The grapes are sourced from the viticultural zone of Agios Panteleimon within the Amyndeon appellation in Florina, Northwestern Greece. The high altitude (700m) and the poor sandy soils of the area lead to the production of wines displaying finesse and a rare aromatic character. The four surrounding lakes that act as a buffer zone create perfect weather conditions for the cultivation of Xinomavro, more temperate than expected in this continental climate. The grapes come from 60-year-old vines, yielding no more than 6000 kg/ha. The selection of the vineyards was based on their soil, and the vines' health and capacity to reach full maturity.

» • VINIFICATION

The must also comes from bleeding of the "Kali Riza" Xinomavro, which is more concentrated in phenolic ingredients. Selected yeast gives a blossom nose. The wine ages for 4 months with regular batonnage (1-2 times a week) in order for the creamier mouthfeel to balance the high acidity.

» • TECHNICAL ANALYSIS

Alcohol volume: 12,5%
Volatile acidity: 0,33g/L
Total acidity: 6,0g/L
pH: 3,22
Residual sugar: 1,9g/L

» • CHARACTER

L' Esprit du Lac or «the spirit of the lake» is the new rose wine from Kir-Yianni Estate. It captures the dynamic spirit of Xinomavro into an elegant refreshing rose wine. Light body, fresh acidity with peach and strawberry aromas. Matches perfectly with Mediterranean cuisine.