



**NAME** Dyo Elies 2016

**TYPE** Dry red wine **CATEGORY** PGI Imathia

**ORIGIN** Selected blocks (#19, 32, 23 & 15)  
of the Naoussa vineyards at Kir-Yianni Estate

**VARIETIES** Syrah 60%, Merlot 30%, Xinomavro 10%

**CELLARING** 16 months in 225 lt French and American oak casks –  
further ageing in bottle for another six months

**AGING POTENTIAL** 12-15 years

**TECHNICAL ANALYSIS** Alcohol volume: 13.8 % vol pH: 3.44  
Volatile acidity: 0.58 g/L Sugar: 2.6 g/lit  
Total acidity: 5.5 g/lit

## » • CHARACTER

Deep red in color, on the nose the wine shows a lush character composed of smoky, caramel and vanilla notes emerging over a background of ripe red fruits and chocolate. The palate is full, showing volume, a rich structure and a lipsmacking freshness that creates a lingering, spicy finish. It is paired ideally with meats with bold aromatic taste.

## » • VINEYARD

The Kir-Yianni Estate vineyards in the PDO Naoussa zone are located at an altitude of 120-280m. on the Eastern foothills of Mt. Vermio. The appellation's microclimate is marked by abundant precipitation during the winter and spring and moderate drought during summer. The site spans over rolling hills with medium to high slopes and panoramic exposure. Its soil type is a mixed limestone ranging from clay to loam and sandy loam. Due to this diversity and complexity of the site the vineyards are established in 42 separate blocks – each one with its own particular characteristics and viticultural practices. At the heart of the Estate two soil types and varieties meet: Syrah thrives on the low pH sandy loam of block #19 and Merlot on the loamy limestone of the block #32. These two blocks share moderate slopes facing southeast, while row orientation ranges from Northeast to East. A double vertical shoot positioning trellis and a generous vine spacing of 3500-4000 per hectare are in place for optimal vigor & canopy management. The resulting yield is 60 hectoliters per hectare.

## » • VINIFICATION

The winemaking objective for Dyo Elies, is to highlight the characteristics of each variety and then create a unique wine through their blending. Merlot offers the full body, Syrah adds the spice with a velvety aftertaste and last, but not least, Xinomavro gives a twist with its complex bouquet and structure. Harvest dates are different for each variety starting from the end of August for Merlot to the mid and end of September for Syrah and Xinomavro respectively. Grapes are hand-picked and manually selected on a sorting table prior to crush. For each variety, and during the first week after crush, the must is cold soaked at 11-12o C in a reductive environment. Temperatures gradually rise for the fermentation to take place at 29-30o C for Merlot, which also undergoes a post-fermentation maceration for a few days. In contrast, the temperature for Syrah is maintained at 22-24o C throughout the fermentation and as soon as it is over the malolactic fermentation is initiated in new oak. Xinomavro ferments at 22o C in open-top tanks without pump-overs to avoid the overheated tannin extraction, which used to be very common in the local tradition wines. Instead, a monitored hydraulic pigeage allows an early and refined phenolic optimum leading to the removal of grape skins with a pneumatic wine press well before the end of fermentation. Following fermentation the wines are aged separately in French and American 225-lt oak casks. About 30% of the barrel in the cellar is renewed each year.