



YIANAKOHOPI OLD VINTAGES

Variety: Xinomavro, Merlot

Vintage: 2001

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

Alc. 13,5%

» • CHARACTER

Clear, medium garnet colour, some deposit, clean nose of medium intensity, notes of raspberry, cherry and tobacco, mushrooms and sweet spices. Dry, high acidity and good structure. Medium body and flavour intensity: Aromas of dried tomato and olive paste, tobacco, mushrooms and umami. Well balanced, elegant, with a long aftertaste.

» • 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.