



**NAME** NAOUSSA 2015

**TYPE** Dry Red

**CATEGORY** PDO Naoussa

**ORIGIN** Selected vineyard blocks within the private vineyards at Yianakohori

**VARIETIES** 100% Xinomavro

**CELLARING** 18 months in 225-lt and 500-lt French and American oak casks plus further ageing in bottle for another 6 months

**AGING POTENTIAL** 5-8 years

**TECHNICAL ANALYSIS** Alcohol volume: 13 % vol    pH: 3.36  
Volatile acidity: 0.51 g/lit    Sugar: 2.9 g/lit  
Total acidity: 6 g/lit

## » • VINEYARD

The estate is divided into a mosaic of 30 vineyard blocks of different mesoclimates with varying exposure, orientation, slope, soil type, rootstock, vine density and age, demanding tailor-made viticultural practices for each vineyard block. Rainfall is abundant during the winter months, but summers are so dry that regulated drip irrigation is applied to prevent water stress. Vine density ranges from 3,500 to 4,000 per hectare and the average crop yield is maintained below 2.5 kg per vine. About 5% of the estate is planted with various rare indigenous and international varieties for experimental purposes.

## » • VINIFICATION

The grapes are handpicked and sorted on a conveyor belt before crush. After a six day pre fermentation cold soak at 8-10° C, the must undergoes a 12-15 day vinification at controlled temperatures. Fermentation temperature does not exceed 25°C. Roughly one third of the wine ferments in open top tanks with pigeage. The final blend is made five months after harvest and the last racking takes place about six months later. We use both French and American oak, new oak up to 25%, and about 25% 500-lt casks.

## » • MARKETING NOTES

*Naoussa, is a new wine from Kir-Yianni (first vintage 2015). Grapes are sourced from the Kir-Yianni Estate in Naoussa and selected vineyards of the appellation. Fermentation takes place with lower temperature to preserve the aromatic freshness. The post-fermentation maceration is also shorter than traditional protocols.*