

NAOUSSA



Variety: Xinomavro 100%

Vintage: 2017

Type: Dry Red

Category: PDO Naoussa

Origin: Selected vineyard within the region of Naoussa

Cellaring: 12 months mainly in French and American oak casks of 225lt and 500lt of 2nd and 3rd use plus further ageing in bottle for another 6 months

Ageing Potential: 5-8 years

Analytic Characteristics:

Alcohol: 14% **Volatile acidity:** 0,47 g/l **Total acidity:** 6,2 g/l

Active acidity (pH): 3,39 **Residual sugar:** 2,8 g/l

» • VINEYARD

The viticultural zone of Naoussa, lies on the foothills of mountain Vermio in Macedonia, covers an area of 500 ha at an altitude of 80 – 350m. The climate is Mediterranean with continental influences with mild winters and relatively hot summers. The annual rainfall is up to 650 mm. For the label of Naoussa, Kir-Yianni, were selected young vines from the Estate and from the broader zone of the area which show great aromatic character and are planted at lower pH soils.

» • 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 23°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 of 2nd and 3rd use and about 25% 500-lt casks.

» • CHARACTER

The wine is light ruby. It has intense aromatic profile, characterized by red fruits like cherry and strawberry. On the palate, Naoussa Kir-Yianni is light and fresh with soft tannins and medium body. It can be enjoyed pleasantly on its own or it can be paired with cheese, red sauces and cold cuts.