



KIR·YIANNI

PARANGA 2016



Name: PARANGA 2016
Type/Category: Dry white, PGI Macedonia
Variety: Roditis 80%, Malagouzia 20%
Cellaring: 3-5 months in stainless steel tanks
Aging potential: 2-3 years
Packaging: 750 ml

Vineyard

The vineyard lies at an altitude of 700 meters within the viticultural zone of Agios Panteleimon, in the Amydeon Appellation in Northwestern Greece. The vineyard's mean yield does not exceed 40 hl/he. The soil is sandy and poor, thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterised by cold winters and warm summers, while the four neighbouring lakes contribute to the creation of a mild continental climate.

Vinification

After a period of cold soak, which increases the extraction of more intense aromas from the skin of the grapes, the must is clarified through static debourbage, before it is inoculated with selected yeasts demonstrating the aromatic character of the grapes. Batonnage is applied in inox tanks for a period of 3-5 months, with the aim to add volume and complexity to the wine.

Technical analysis

Alcoholic volume: 12.0 %
Volatile acidity: 0.32 g/lit
Total acidity: 5.9 g/lit
Active acidity (pH): 3.30
Residual sugar: 1.6 g/lit

Winemaker notes

Intense but refined muscat aromas of jasmine, white peach and apricot, typical of a high-quality Malagousia, are pleasantly balanced by the freshness of a mountainous Roditis adding a crispy acidity and zest to the final blend. The lingering fruity aftertaste underpins the intense flavor and highlights a wine with an enchanting character.

