



## L'ESPRIT DU LAC

### VIEILLES VIGNES

**Varieties:** 100% Xinomavro

**Harvest:** 2017

**Type:** Dry Rosé

**Category:** P.D.O Amydeon

**Origin:** Vineyards 30 years old from Amydeon, Florina

**Aging Potential:** 3-4 years

**Cellaring:** Sur Lie and Batonnage in stainless steel tank for 3-5 months

**Technical Analysis:** Alc. 13%, Total Acidity: 5.8 g/l, pH 3.25, Residual Sugars: 2.5 g/l

#### » • CHARACTER

L'Esprit du Lac or "the spirit of the lake" is the new rose wine from Kir-Yianni Estate. It captures the dynamic spirit of Xinomavro into an elegant refreshing rose wine. Light body, fresh acidity with peach and strawberry aromas. Matches perfectly with Mediterranean cuisine.

#### » • VINEYARD

The grapes are sourced from the viticultural zone of Agios Panteleimon within the Amydeon appellation in Florina, Northwestern Greece. The high altitude (600m) and the poor sandy soils of the area lead to the production of wines displaying nese and a rare aromatic character. The four surrounding lakes that act as a buffer zone create perfect weather conditions for the cultivation of Xinomavro, more temperate than expected in this continental climate. The grapes come from 60-year-old vines, yielding no more than 6000 kg/ha. The selection of the vineyards was based on their soil, and the vines' health and capacity to reach full maturity.

#### » • VINIFICATION

The must also comes from bleeding of the "Kali Riza" Xinomavro, which is more concentrated in phenolic ingredients. Selected yeast gives a blossom nose. The wine ages for 4 months with regular batonnage (1-2 times a week) in order for the creamier mouthfeel to balance the high acidity.