



KIR·YIANNI

PALPO Single Block 2022

Variety: Chardonnay (100%)
Type: Dry white wine / Vegan certified
Appellation: PGI Florina



VINEYARD: ABOUT THE BLOCK

‘Palpo’ is located at Agios Panteleimonas, in the region of Amyndeon. This high-altitude Chardonnay planting has been among the very first for the variety in the broader area of Florina, Northern Greece. Even more so, it took place at Block #3, a parcel with a distinctive, atypical to the standard soil structure of the zone.

Planting year: 1989	Exposure: NW
Pruning system: Double royat & single guyot	Planting density (plans/ha): 4,000
Slope: 8%	Soil pH: 8.2
Soil: : Sandy clay loam	

2022: THE VINTAGE BRIEFLY

Typical winter to the area with low temperatures, adequate rain, and snow. Spring started colder than usual resulting in a later bud break. Standard conditions in April, while May was hot and dry. The June hail led to a lower production in total. Rest of summer with a rotation of dry and hot weather. The low temperatures and intense rainfall of August was successfully coped due to the all-year-round proactive vineyard management, monitoring, and vigilance.

Harvest: The grapes were handpicked on 11 September 2022; the yield was approximately 5,520 kg/hectare – almost 20% lower production due to the hail.

WINEMAKING

Rigorous grape selection on conveyor belt. The berries are cooled down, and skin-contact follows. Fermentation in French oak barrels of 228 liters (1st, 2nd and 3rd use). Maturation in the barrels for 6 months with mild lees stirring (bâtonnage).

Alcohol by volume (ABV): 14%	Total acidity (TA): 5.2 gr/lt
pH: 3.57	Residual sugars (RS): 2.0 gr/lt

TASTING NOTE

Rich golden color. The nose is complex with aromas of citrus flowers, white blossoms, and white stone fruits, accompanied by delicate hints of vanilla. The mouth is buttery and rich uncovering layers of flavors -similar to the nose-, together with beautifully integrated notes of oak and brioche. Long aftertaste.