



KIR-YIANNI

## PALPO Single Block 2023

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	

### 2023: THE VINTAGE BRIEFLY

Atypically warmer and relatively dry winter with no snow after many years, a challenge for the water reserves. Spring on the other hand was cool and rainy, resulting in a later (by 10-12 days) bud break. Due to the cloudy and rainy May, we expedited practices like shoot thinning to enhance vine aeration and exposure to sunlight, while the same weather patterns in June led to a later than usual flowering. At the end of an overall hot and dry July, conditions went back to standard contributing to a full long ripening of Chardonnay, maintaining high acidity and their aromatics. A great vintage for PALPO.

**Harvest:** The grapes were handpicked on 17 September 2023 with the yield reaching 8,100 kg of grapes per hectare.

### WINEMAKING

Rigorous bunch selection on conveyor belt. Cold soaking. Fermentation in French oak barrels of 225 liters (50% new, 50% of older uses). Maturation for 6 months in barrels with mild lees stirring (bâtonnage).

Alcohol by volume (ABV): 14%	Total acidity (TA): 5.0 gr/lit
pH: 3.40	Residual sugars (RS): 1.5 gr/lit

### TASTING NOTE

Vibrant golden yellow color. The nose is expressive revealing layers of aromas that roll into the mouth. The white blossoms, mainly citrus, are soon to be accompanied by lime, stone-fruits, and pear, with subtle vanilla notes on the background. The palate is oily, while high acidity balances the rich mouthfeel. Long, persistent finish.