

BLE ALEPOU 2021

Varieties: Syrah, Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, Petit Verdot
 Type: Dry red wine / Vegan certified
 Appellation: PGI Imathia



WINEMAKER'S SIGNATURE WINE

After a long harvest day in September 2009, Stellios Boutaris sat back under the supercentenarian oak tree that used to stand by the landmark watchtower at our Ktima (Estate) in Naoussa. Suddenly, a fox appeared -of young age as its size suggested. They stared at each other for a few seconds, both surprised by the unexpected encounter. And just like that, the little fox with its fur having a soft-blue glow by the moonlight, disappeared in the night. That agile “Blue Fox” gave the name to this wine, marking Stellios Boutaris’ decision, during his early years as Kir-Yianni head, to create a unique red blend from international varieties of outstanding character, richness and ageing potential.

VINEYARD

The winemaker selected the very best and most expressive blocks at Ktima Kir-Yianni in Naoussa, blending red varieties that were on the one hand ideally adapted to the vineyard conditions with a proven track produce record of top-notch wines (Syrah and Merlot) with those from a “nursery” of experimentation with outstanding potential, planted in 2005. Common characteristics to all, their top-quality features such as acidity, alcoholic degree, phenolic ripeness, intensity of aroma and color.

Variety / #block	Year of planting	Soil	Exposure	Slope	Density (plants/ha)
Syrah / # 1 and 2	1987	Clay calcareous	N	5-8%	4,170
Merlot / #24	1987	Silty clay loam to clay, calcareous	N	>8%	3,330
Rest / #6	2005	Clay loam, moderate calcareous	SE	0-16%	2,840 – 3,030

2021: THE VINTAGE BRIEFLY

Typical winter. Spring kicked off with a cool March resulting in a longer time till budbreak completion, while the dry conditions with significant diurnal variation of April and May led to an early (by 1 week) flowering. Summer started with hail on 12 June, decreasing the overall production depending on the area. The next 2 months were characterized by long heatwaves and dry conditions; the rapid development of veraison in early August was a most positive sign. Since September, weather conditions went back to typical with notable diurnal temperature variation. The harvest for the red varieties in question started on 30 August and the last grapes were handpicked by 17 September. A careful collection on a vine-per-vine basis, rotating back and forth each block as seemed fit.

WINEMAKING

After strict selection in the vineyard and on the sorting table, the grapes of each variety are cold soaked separately at 9-10°C for a period of 5-7 days. All varieties are fermented in French oak casks at different temperatures. A monitored hydraulic pigeage is used to avoid the breaking of grape seeds and the extraction of undesirable tannins. Maturation for 16 months in mostly new 225 and 500-lt French oak casks. The wine stays in the cellar for 12 months before release.

Alcohol by volume (ABV): 15%	Total acidity (TA): 5.5 gr/lt
pH: 3.61	Residual sugars (RS): 2.7 gr/lt

TASTING NOTE

Deep ruby color with purple hues. Intense nose of black fruits, vanilla and notes of black pepper, further enhanced by those of caramel and nuts. The mouth is full of sour cherries, plums and gooseberries, on a background of chocolate and cinnamon. Structured with a velvety tannic texture in harmonious balance with the vibrant acidity. Long, luscious finish with sweet spices, notes of tobacco and oak. Complex, rich and layered wine.