

## BLE ALEPOU 2022

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

### 2022: THE VINTAGE BRIEFLY

Cold winter, equally colder -and wetter- than usual spring leading to a slightly later bud break. Typical weather was recorded from May throughout summer apart from a heatwave that took place in the first half of August. After the rainfall in the beginning of the month, ideal conditions were recorded in September with a notable diurnal temperature range. The first grapes for “Ble Alepou” were handpicked on 23 August while the harvest of all the varieties of the blend was concluded almost a month later.

### WINEMAKING

Each variety of the blend is handpicked on its own time and undergoes a rigorous selection both in the vineyard and on conveyor belts at the winery. Pre-fermentation maceration at 9-10° C for 5 to 7 days depending on the variety and the different times of their full ripening. Fermentation in wooden vats at controlled temperatures with occasional ‘pigeage’, punching down the floating grape skins for better extraction of color and flavor, yet avoiding crushing the seeds that can be the source of too harsh, unpalatable tannins. 14-month maturation in French oak barrels – mostly first use- of 225 and 500 liters. After bottling the wine stays in the cellar for a year.

Alcohol by volume (ABV): 15%	Total acidity (TA): 5.6 gr/lt
pH: 3.56	Residual sugars (RS): 2.9 gr/lt

#### **TASTING NOTE**

Deep ruby red color with purple hues. Expressive nose with a bouquet of black fruits and vanilla. Full body, rich and exuberant mouth with sour cherries, plums and gooseberries, complemented by notes of chocolate and cinnamon. Masterful structure with velvety tannic texture, while the acidity offers vigor and beautiful balance. Long, luscious finish with sweet spices and oaky notes. A complex wine of character and depth.