



KIR·YIANNI

DROUMO Single Block 2023

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



VINEYARD: ABOUT THE BLOCK

'Droumo' is located at Agios Panteleimonas, in the region of Amyndeon, at an altitude of 700+ meters, close to lake 'Petron'. The planting of Sauvignon Blanc at Block #6 has been among the very first for the specific variety in the broader area of Florina.

Planting year: 1989	Exposure: NW
Pruning system: Double royat	Planting density (plans/ha): 4,000
Slope: >4%	Soil pH: 8.4
Soil: : Loam sandy	

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 ripening of Sauvignon Blanc.

Harvest: The grapes were handpicked on 19 September 2023; the yield was almost 10,000 kg/hectare.

WINEMAKING

Rigorous grape sorting on a conveyor belt. 12-hour skin contact at 10 °C. Fermentation in stainless steel tanks at low temperatures (16-18°C). The wine stays in contact with the fine lees for up to 5 months with periodically mild stirring (bâtonnage).

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 6.8 gr/lit
pH: 3.20	Residual sugars (RS): 1.2 gr/lit

TASTING NOTE

Bright lemon green color. Intense nose, typical to the variety and to the way it expresses itself at the cooler wine region of Greece, with aromas of green pepper, white peach, and mango, as well as notes of freshly mown lawn grass. On the palate, the vibrant acidity - trademark of the 2023 vintage- adds nerve to the creamy, rich mouthfeel offering a remarkable balance to the wine. Very long finish.