



PARANGA Red 2024

Varieties: Xinomavro (25%), Merlot (50%), Syrah (25%)
Type: Dry red wine/ Vegan certified
Appellation: PGI Macedonia



THE INSPIRATION

“Paranga” (the ‘shack’ in Greek) was the nickname fondly coined by Yiannis Boutaris to describe the first KIR-YIANNI winery at Amyndeon, where today stand our fully renovated facilities. That rather unconventional name was given to this wine released in the Greek market in 2000. Today, PARANGA carries on its mission with the same excitement and dedication, bringing quality Greek wine of outstanding value to the glasses of a broad community of wine consumers. In Greece and beyond, it is established among the most highly identifiable and dynamic wine brands for any occasion.

VINEYARD

The grapes for this blend are carefully hand-harvested from selected vine parcels of collaborating growers in the broader area of Macedonia in Northern Greece. The climate of the region with the notable diurnal temperature variation, as well as the diversity in morphology with the combination of mountains and water bodies (sea, lakes, rivers) form ideal conditions for viticulture.

WINEMAKING

Each variety is fermented separately in stainless steel tanks at controlled temperatures. Malolactic fermentation follows. The blend is created and stays in contact with the lees in the tanks for up to 4 months while periodical mild stirring (bâtonnage) takes place. After bottling, 2-month cellaring before the wine is released in the market.

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 5.4 gr/lt
pH: 3.61	Residual sugars (RS): 2.6 gr/lt

TASTING NOTE

Vibrant ruby red color. The blend of the selected varieties offers a fruit-forward nose with aromas of red and black fruit, mostly cherry and plum, with subtle floral and spicy notes in the background. Balanced, with a velvety mouthfeel, smooth tannins, and a lingering finish.

Great flexibility when it comes to food pairing, perfectly complementing a variety of flavors, dishes and cuisines that may hit our table.