

BLE TRACTER White 2023

Varieties: Assyrtiko (60%), Viognier (30%), Chardonnay (10%)
Type: Dry white wine/ Vegan certified
Appellation: PGI Macedonia



THE INSPIRATION

The small blue tractor (pronounced “Ble Tracter” in Greek) used by Yiannis Boutaris during the first vine plantings in Naoussa in 1970s, has inspired the name of this wine. With respect and firsthand experience of the dedication and hard work required (*virtus et labor*), KIR-YIANNI pays a tribute to Greek Vine Growers, as well as to the value of collaboration, a principle championed by the Estate from the very beginning.

VINEYARD

From collaborating vine growers’ vineyards located at selected regions of Central and Western Macedonia in Northern Greece, like Imathia, Pella and Goumenissa. Since our founding year in 1997, we foster longstanding cooperation with local vine growers, transferring know-how and supporting their efforts all-year-round. Our goal is to contribute to the preservation of unique viticultural traditions and to offer incentives to younger generations to carry on this precious heritage.

WINEMAKING

The hand-harvested grapes are rigorously sorted on conveyor belt. Cold soaking. Fermentation in stainless steel tanks at controlled temperatures and periodical lees stirring (batonnage) for a period of up to 5 months.

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 4.9 gr/lt
pH: 3.43	Residual sugars (RS): 1.4 gr/lt

TASTING NOTE

Bright lemon color. The nose is vibrant and fruit forward, with stone fruits and citrus, and delicate floral notes on the background. The mouth is lean, crisp, and balanced leading to a refreshing finish.

An ideal choice to enjoy by the glass, as well as to accompany a variety of lighter flavors. Try it next to green salad with citrus dressing, grilled vegetables, fish and chicken, pasta with fresh veggies sauce and lemony creamy notes.