



KIR-YIANNI

## DIAPOROS 2019

Variety: Xinomavro (87%) & Syrah (13%)  
 Type: Dry red / Vegan certified  
 Appellation: PGI Imathia  
 Distinction: Decanter World Wine Awards 2024 / Gold  
 Mundus Vini Spring Tasting 2024 / Gold  
 Balkans International Wine Competition 2024 / Gold



### VINEYARD: THE DIAPOROS' BLOCKS

DIAPOROS is visionary exploration of Xinomavro finesse, based on selected vines from one of the highest quality blocks at KIR-YIANNI Estate's vineyard in Naoussa. Block #5 stands out for its morphology and location -steep slope while reaching points of the highest altitude (230-240 meters) of the Estate- and produces Xinomavros of top quality. The splash of Syrah comes from the older vines of the variety grown on the vineyard, again displaying remarkable quality features.

Planting year	Exposure	Slope	Pruning system	Density (plants/ha)	Soil	Soil pH
XINOMAVRO: Block #5						
1972	SE	5-16%	Double cordon	4,000	Sandy clay loam	7.1
SYRAH: Block #1 and 2						
1987	N	5-8%	Double cordon	4,170	Clay calcareous	7.1 & 7.9

### 2019: A BRIEF OVERVIEW

2019 was considered a great vintage. The cold winter, the notably rainy spring and the long dry summer days were followed by 2 months (August and September) with ideal mild conditions and significant temperature difference between day and night. For further quality enhancement, green harvesting was implemented.

**Harvest:** By hand with strict selection at the beginning of September for Syrah and end of October for Xinomavro.

### WINEMAKING

Rigorous grape sorting on conveyor belt for each grape after harvest (almost 60 days apart).

**For Xinomavro:** Cold soaking for 7 days at a temperature of 8-10°C. Fermentation with pigeage for 10-15 days in a combination of open French oak vats (5 tons) and stainless-steel tanks (5 tons) at 20-26°C. The temperature is preserved during the post-fermentation maceration (10-12 days). Malolactic fermentation in new French oak barrels. Maturation for 18 months in French oak barrels (228 lt) of 1st, 2nd and 3rd use.

**For Syrah:** Cold soaking at low temperatures for 5-7 days. Fermentation at 22-24°C. Malolactic fermentation in French oak barrels. Maturation in French oak barrels of 225 liters (20% first use) for 14 months. After the maturation period, the wine is transferred to stainless steel tanks. When the maturation period of Xinomavro is completed the two varieties are blended in the barrels of Xinomavro.

Alcohol by volume (ABV): 14%	Total acidity (TA): 5.2 gr/lt
pH: 3.54	Residual sugars (RS): 2.8 gr/lt

### TASTING NOTE

Deep red color with purple hues. Complex nose with aromatic layers of ripe strawberry and violet, as well as vanilla and chocolate. Syrah adds a sweet spicy and peppery character and prolongs the aftertaste. The intense acidity adds zing to the rich, concentrated body. Flavor intensity and robust structure. Long ageing potential.



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