



KIR-YIANNI

ASSYRTIKO Tarsanas Single Block 2021

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



VINEYARD: ABOUT THE BLOCK

'Tarsanas' is produced from the block #10, part of KIR-YIANNI Estate's 'Samaropetra' vineyard in the region of Amyndeon in Florina, Northern Greece. It is one of the oldest Assyrtiko plantings in the broader area.

Planting year: 2004	Exposure: NW
Pruning system: Single guyot	Planting density (plans/ha): 3,800
Slope: 10%	Soil pH: 8.2
Soil: : Poor, shallow sandy clay on limestone bedrock	

2021: THE VINTAGE BRIEFLY

Rather mild winter, notably wet and low in snow. Cool March and April. The frost in the beginning of April had no significant impact on the buds. The wet June was not ideal for fruit setting, resulting in bunches with less berries. From mid-July, the weather was very dry and hot. Due to the August heatwave atypically to the area high temperatures were recorded - even during the night. These xerothermic conditions accelerated the phenolic growth of the vines, nevertheless the heatwave delayed ripeness by 5 days compared to the average standards. The low night temperatures after mid-August speed up veraison and ripeness. As a late-ripening variety, Assyrtiko was favored by the overall conditions and the mild September was ideal for its full ripeness. Harvest at 'Tarsanas' block took place by hand on 28 September 2021, almost a week earlier than usual. The production was 15% higher than the block's average.

Harvest: It took place on 28 September 2021 (almost a week earlier than usual). The yield was 15% higher than the block's average (8,290 kg/ha)

WINEMAKING

Rigorous grape selection on conveyor belt. The berries are cooled down, and skin-contact followed. Fermentation starts in stainless steel tank and continues in French 228 lt barrels (1st, as well as 2nd and 3rd use). Maturation for 8 months in barrels with mild lees stirring (bâtonnage) during the first half of maturation period.

Alcohol by volume (ABV): 14%	Total acidity (TA): 6.3 gr/lt
pH: 3.15	Residual sugars (RS): 1.0 gr/lt

TASTING NOTE

Vibrant yellow color. Nose with subtle aromas of apple, pear, and citrus. Rich and pleasant mouthfeel with flavors of stone fruits and oak notes accompanied by a refreshing crispness. Long finish with a light saline character, in perfect balance with oak.