



KIR-YIANNI

ASSYRTIKO Tarsanas Single Block 2022

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



VINEYARD: ABOUT THE BLOCK

Assyrtiko 'Tarsanas' is produced from the block #10, located at the stunning KIR-YIANNI vineyard of Samaropetra at the village of Agios Panteleimon, in Amyndeon. It is one of the first plantings of the variety in the broader area, where we follow an organic cultivation protocol, together with the certified pest management applied to the vineyard.

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	

2022: THE VINTAGE BRIEFLY

Typical winter to the area with low temperatures, adequate rain, and snow. Spring started colder than usual resulting in a later bud break. Standard conditions in April, while May was hot and dry. The June hail led to a lower production in the area. Rest of summer with a rotation of dry and hot weather. The low temperatures and intense rainfall of August was successfully coped due to the all-year-round proactive vineyard management, monitoring, and vigilance.

Harvest: The grapes were handpicked on 26 September 2022 with the yield reaching 8,700 kg/hectare.

WINEMAKING

Rigorous bunch selection on conveyor belt. The berries are cooled down, and skin-contact follows. Fermentation starts in stainless steel tank and continues in French 225 lt barrels (50% of 1st use, 50% of 3rd and 4th use). Maturation for 8 months in barrels with mild lees stirring (bâtonnage) during the first half of maturation period.

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 5.6 gr/lt
pH: 3.28	Residual sugars (RS): 1.7 gr/lt

TASTING NOTE

Bright yellow-gold color. Intense nose with aromas of ripe peach, apricot and citrus, accompanied by notes of vanilla. The rich, creamy mouthfeel is balanced by the vibrant acidity. Great oak integration. Long, lingering finish.